

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



Better Protected when it's "TEE-PAKaged!"

"TEE-PAK" casings offer sanitary protection for your products. They retard spoilage. They result in a strong, sturdy package that is easy to handle. Holding firmly to the meat, "TEE-PAK" casings literally become part of your product. There is no slipping of product from casing. It slices clean and uniformly.

But protection is not all you get in "TEE-PAK" casings. The sparkling, eye-appealing, appetizing appearance of "TEE-PAKaged" products is a real factor in stimulating sales. To further enhance the appearance of your product, "TEE-PAK" carefully designs and prints your identification in appropriate colors.

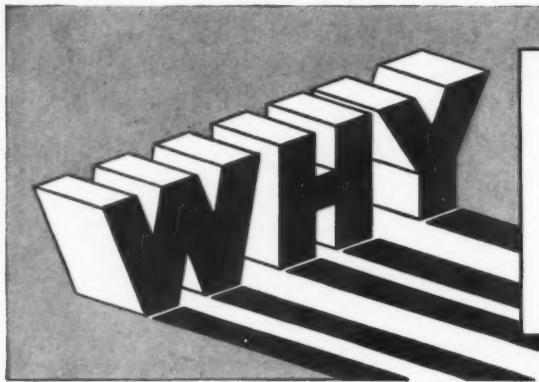
To the Packer—"TEE-PAKaging" means better protection, dealer satisfaction and consumer acceptance.

Don't Just Package . . . "TEE-PAKage"!

TRANSPARENT PACKAGE COMPANY, CHICAGO.



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VACUUM MIXING is profitable in Sausage Making

By removing all air pockets and tiny air particles from the meat, the BUFFALO Vacuum Mixer turns out a smoother, more condensed emulsion of finer quality and greatly improved color.

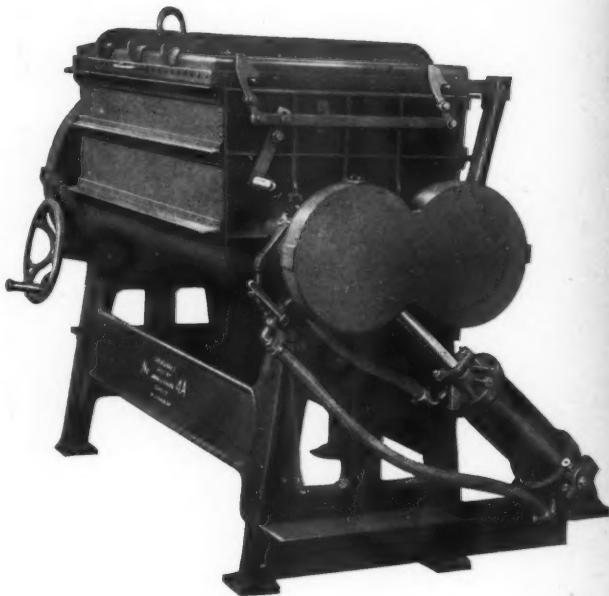
Because all air is removed from the emulsion there is no place for bacterial growth to get a start—products mixed in this manner possess keeping qualities that were heretofore impossible to obtain.

The compactness of product allows 20% more meat to be stuffed into every casing, thereby cutting casing costs proportionately. In addition, vacuum mixing reduces smokehouse shrinkage by as much as 40%.

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Sausage makers claim that, in the manufacture of summer sausage, vacuum mixing cuts drying time 25% or more.

Vacuum mixed products when cooked in vats will sink downward, below the surface of the water. This eliminates the necessity of having to cover the vat and also makes it unnecessary to prod the sausage, cutting to a minimum any loss which might result from this action.



All sausage manufacturers who have installed BUFFALO Vacuum Mixers report that they have found vacuum mixing most beneficial and profitable. In many instances a comparison between a product mixed in the ordinary manner and one that has been vacuum mixed has been enough to induce a manufacturer to install a BUFFALO Vacuum Mixer.

Write for illustrated catalog and details, today.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE

MEAN EXTRA PROFITS



With Sterilamps in processing plants, mold is checked. Meat keeps longer. Losses on "returns" are slashed.

Processors quickly learn why Westinghouse Sterilamp Conditioning pays for itself—by giving advantages never before possible.

Sterilamps generate the ultraviolet rays that halt the growth of mold and slime. So sausages, bacons and hams are protected while being prepared at the plant—and keep longer.

And here's another big plus: Sterilamp enables your product to reach the retailer in finer condition—and to stay mold-free and saleable much longer. You can save time and money otherwise lost in handling shipments returned because they're spoiled.

Sterilamps are a necessary weapon in the war on waste, protecting and conserving essential materials for our national war effort.

Why not decide now to get at the cause of mold growth—by using Sterilamps during cutting, grinding and stuffing operations—also in holding and cooling rooms and while products are being sliced and wrapped. Save, too, on scraping and repainting expenses—for Sterilamp Conditioning prevents growth of mold on walls, ceilings and plant equipment.

Learn how quickly and inexpensively the benefits of Sterilamp Conditioning can be brought to your plant. There is no obligation—just write: Westinghouse Electric & Manufacturing Company, Sterilamp Division, Bloomfield, N. J.

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(Mail and Wire)

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MORE THAN 100 TYPES AND STYLES



GLOBE
GENERAL PURPOSE TRUCK

Perfectly balanced, swinging truck of extra large capacity finds favor in all departments where heavy loads require transporting.



GLOBE
METAL HAM AND BACON TRUCK

Sanitary metal top with raised rim permits loading of boxed goods as well as fresh or salt meat. 8-inch high end provides safe transportation of capacity loads.



GLOBE SAUSAGE MEAT TRUCK

Particularly well adapted for use in sausage manufacturing room where space is limited. Designed to go around like a top... built to fit mixers and grinders.

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21 Years
OF SERVING THE MEAT INDUSTRY

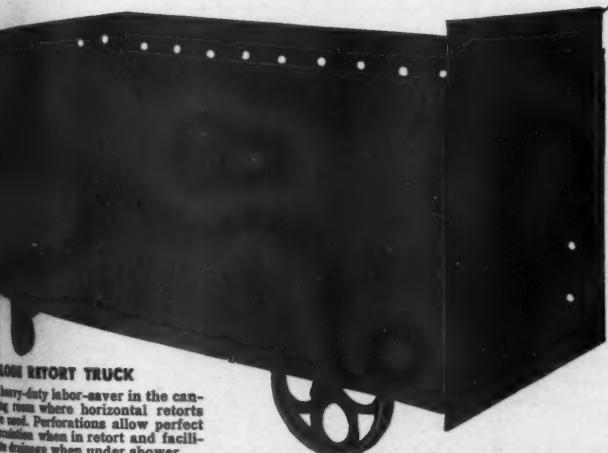
CKS FOR EVERY NEED!

STYLES & SPECIAL TRUCKS FOR SPECIAL PURPOSES

Regardless of the nature of your truck problem you will find a simple and economical solution at GLOBE. The world's largest builders of trucks for Meat Packers and Sausage Manufacturers can quickly supply you with the right truck for the right job from their 100-odd types and styles. GLOBE engineers specialize in designing special trucks to fit individual requirements. Write today for detailed descriptions of the trucks you need.



GLOBE DUMP TRUCK
A real time-saver. Recommended where quick loading is essential... and is thoroughly disengaged when truck is tilted. Designed for ease of handling on long hauls.



GLOBE RETORT TRUCK
A heavy-duty labor-saver in the canning room where horizontal retorts are used. Perforations allow perfect circulation when in retort and facilitate draining when under shower.

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100 PRINCETON AVENUE • CHICAGO, ILLINOIS

SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



GLOBE SPECIAL BARREL TRUCK (Patent applied for) is self-loading and unloading... acclaimed by users as the quickest, safest and most economical method of handling and transporting all barrels and drums.



Loading and unloading of barrels up to 1200 lbs. can be accomplished by one operator practically without effort. Perfect balance when loaded assures quick, easy hauls regardless of length.



Truck stands upright when not in use; rests in ideal horizontal position when loaded for weighing or stenciling barrel ends. Heavily galvanized for ease in cleaning; built of sturdy, one-piece, tubular construction for longer life.



A

"10 Year Start" toward **VICTORY**



World War II found **INGACLAD** ready to help Conserve Vital Alloys

Industries Served by IngAclad include:

Baking
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Canning
Chemical Processing
Chemical and Food Storage
Dairy
Dried Foods
Food Processing
Food Service
Meat Packing
Paint and Varnish
Pulp and Paper
Soap
Sugar Refining, and
Textile

In addition, IngAclad is
widely used for Shipping
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● More than 10 years ago, a method of conserving vital alloys was developed by the Ingersoll Steel & Disc Division of Borg-Warner Corporation.

● This achievement in steel makes possible a saving of as much as 80% in the stainless steel required for many jobs.

● With a record of more than 10 years of continuous satisfactory service in the Process Industries, it is now performing a valuable service to the Allied cause.

● Not only does IngAclad conserve vital alloys, but also effects marked economies in material costs.

● Ease of fabrication and welds that are good for the life of the equipment are also characteristic of IngAclad.

● The reason IngAclad is so satisfactory in combating corrosion is that it is not a *substitute* for stainless, but actually is solid stainless steel applied uniformly and inseparably to mild steel.

We Produce

Solid Stainless, Too!

As producers of both the solid stainless metal and Stainless-Clad Steel, we are able to advise you, without prejudice, as to which material is more practical for the particular service required.

If your stainless requirements are essential to the Nation's victory program and permit the necessary priority rating, we will do our very best to serve you. Inquiries are invited.

INGERSOLL STEEL & DISC DIVISION • BORG-WARNER CORPORATION

310 South Michigan Avenue • Chicago, Illinois

Plants: Chicago, Ill.; New Castle, Ind.; Kalamazoo, Mich.

INGACLAD
STAINLESS-CLAD STEEL

"A
Borg-Warner
Product"

WINNER OF TOP AWARDS IN 1939 AND 1940 . . .

Another Sweep for **PHOTOFILM**

IN 1941 ALL-AMERICA PACKAGE COMPETITION



SEALS MOISTURE IN **SEALS MOISTURE OUT**

A Series of
**FAMOUS
LABELS**

NO. I



Genuine

VEGETABLE PARCHMENT

It has been over 32 years since the original ancestor of this label first appeared in the Packing House. Today it is the No. I Parchment in the Packing Industry.

★ *Insoluble in water or fats, pure, odorless, tasteless, there is no substitute for this remarkable paper for the safe protection of many Packing House Products.*



"The World's Model Paper Mill"

SPECIALISTS IN

**FOOD PROTECTION
Papers**

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT, KALAMAZOO, MICHIGAN

• Another advertisement telling how different American industries are speeding up wartime production •



We've got to keep giving him 13 EXTRA to win the war

Taylor Instruments are helping America's planes fly farther faster...

► We'll win this war in the air. We'll win it because our planes are powered by the world's best gasoline.

Our planes use high-powered, 100-octane gasoline. Our enemies depend on gasoline which averages 87-octane. This 13-point lead gives an American pilot $\frac{1}{3}$ more power from his fuel than his opponent gets. Our boys can climb out of anti-aircraft fire 40% faster... fly higher than enemy planes of the same weight... get off the ground one-fifth faster. Our 100-octane gas reduces the fuel load so our bombers can carry 20% to 30% more bomb load, or fly farther with heavier armament.

We've got to "fill 'er up" for ourselves and our allies with three times as much 100-octane aviation gasoline as we're producing now—increase production to 5 million gallons a day! We can. We're going to. We're doing it. Taylor Instruments are helping the speed-up.

From pilot plants through commercial plants, Taylor Instruments and Taylor engineers have been a vital help in producing high-octane gasoline. Now every gasoline refiner considers instruments

essential. Taylor Instruments insure precision processing—automatically accurate and constant control of complicated chemical and physical reactions—complete, dependable uniformity—lower operating costs—more, better production.

With Taylor Instruments indicating, recording and controlling temperatures, pressures, liquid levels, rates of flow in all the perplexing, exacting refining operations, America's great oil industry is producing the high-grade gasoline and lubricating oil we need—and can produce more... more... MORE!

Uncle Sam and our allies are relying on Taylor Instruments to help produce:

100-OCTANE AVIATION GASOLINE
...in plants of the biggest producers of this type of fuel.

HIGH-GRADE LUBRICATING OIL
...in plants producing the quantities needed by tanks, cars, planes.

BETTER ASPHALT
...in plants furnishing this "quick take-off" surfacing for airfield runways and highways.

★ ★ ★ HELP BEAT 'EM BY BUYING U. S. DEFENSE BONDS ★ ★ ★

Without help from the oil industry, America couldn't win the war. Without the aid of automatic control instruments of the types made by Taylor, the oil industry couldn't hope to do its staggering job. Without Taylor Instruments, many another American industry could never have speeded up victory production. Are Taylor Instruments helping you do your war work? Have you called in Taylor engineers, to suggest ways of getting more out of your present equipment? Are you really tuned up to turn it out? Taylor Instruments will help you now—America needs you now. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Makers of the famous "Not 1 but 5" Fulslope Controllers.

Taylor

Indicating Recording Controlling

TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS

MEAT EDUCATIONAL PROGRAM



Fighting Foods

May advertising in magazines and newspapers features meat as one of the "Fighting Foods". In addition, hundreds of 24-sheet posters (see below) are already laying the groundwork for this important story.



AMERICAN MEAT INSTITUTE • Chicago

ADVANCE INFORMATION FOR MAY, 1942

It's patriotic to urge everyone to eat the right foods . . . the foods recommended in the government's Health-for-Victory program.

It's downright good business—and still patriotic—to tell everyone that meat is one of the "right foods" in the balanced diet as recommended by Uncle Sam.

And that's exactly what your Meat Educational Program is doing in May. It's exactly what every retailer can do too.

This advertisement, "Fighting Foods," which sells meat as part of the balanced meal because of meat's B vitamins, proteins, iron, copper and phosphorus, appears in *The Saturday Evening Post*, May 6. It is a full-color page.

Special Promotion on Liver Sausage

Look at the big liver sausage ad headed "Good and Nutritious". A great nutritional story with plenty of appetite appeal too. This ad, in full color, breaks in *Life*, May 22, just before Decoration Day. Color ad reprints and merchandising ideas are available which will enable you to build a big selling event around this ad.



Every statement made in every advertisement of the American Meat Institute is accepted by the Council on Foods and Nutrition of the American Medical Association, as indicated by this seal.

Ladies' Home Journal, out April 24 (May issue)—full-color page reproduced at left.

Good Housekeeping, out May 20—full-color page reproduced at left.

True Story, out May 1 (2 columns).

Parents', out May 15 (2 columns).

Newspapers—ads will appear in principal markets.

BRISGO



If 83 million hogs are to be processed this year, the plants that use Brisgo will have the edge.

Packers can handle more hogs, and do it faster by dehairing with Brisgo.

Brisgo gets rid of hair and bristles fast. It leaves the skin

smooth—even the roots are out. You make more lard and head meat, more

No. 1 cuts, and you get more value from skins.

Mail the coupon for a new booklet, "This Little Pig Went to Market," which tells the whole story.



HERCULES POWDER COMPANY
INCORPORATED

910 Market St., Wilmington, Del.

Please send me a copy of "This Little Pig Went to Market."

Name _____

Company _____ Position _____

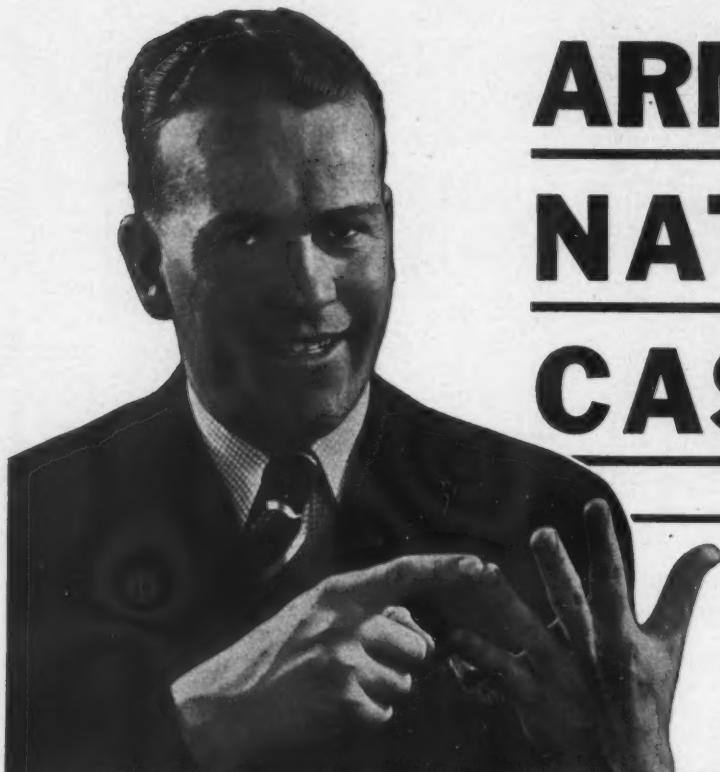
Street _____

City _____ State _____

MM-28

5 Big Reasons

YOU SHOULD MAKE YOUR SAUSAGES WITH



ARMOUR'S NATURAL CASINGS!

1 A SIZE AND TYPE FOR EVERY SAUSAGE PRODUCT!

Armour has immense quantities of raw materials—and from this vast supply, Armour and Company can quickly give you casings for any need. Uniform, fine casings of every size and type!

2 GREAT STRENGTH—FOR MINIMUM SAUSAGE BREAKAGE!

Every time a sausage breaks during the filling process—it means a sizable loss to you in time, labor and material. Cut this loss to a minimum by using Armour's dependable Natural Casings!

3 BETTER FLAVOR IN FRESH SAUSAGE PRODUCTS!

It's the flavor-giving meat juices that give

added tastiness to fresh sausages. And Armour's Natural Casings *seal* in these meat juices!

4 SALES-APPEAL! PLUMPER, FRESHER LOOKING SAUSAGES!

High elasticity in Armour's Natural Casings keep them clinging tightly to the meat... Makes sausages look plumper and fresher!

5 SMOKE PENETRATION ADDS TANG TO SMOKED SAUSAGES!

Armour's Natural Casings permit the fragrant smoke to penetrate. And that gives real zesty smoked flavor to your smoked sausage products!

Next Time, Order
ARMOUR'S NATURAL CASINGS

OPA's Party—But You Pick Up the Check

THE Office of Price Administration has sown the wind and the meat industry, particularly the smaller packers and processors, is now reaping the whirlwind.

In spite of ample warning against headlong action and the advice that establishment of control over pork prices would be a tremendous and complex project, the OPA on March 10 placed wholesale pork cuts and dressed hogs under temporary price ceilings. The record since that date speaks for itself—amendment has followed amendment, with each designed to correct some inequity or to take care of some difficulty (such as expanding FSAC needs) which should have been foreseen from the outset.

Meanwhile, slaughterers and non-slaughterers alike have been squeezed in the vise of advancing hog costs and fixed pork prices. The situation of the part of the industry selling product to the FSAC and the armed forces has been eased somewhat, although probably not to the point where overall pork operations are profitable, but the position of many smaller interstate and intrastate packers, processors and sausage manufacturers is now desperate.

Not only are their individual business existences and investments in jeopardy, but the important section of industry productive capacity which they represent is also endangered at a time when it is badly needed. Their workers may face unemployment, or, at best, dissipation into other industries whence they can probably never be brought back when heavy marketings begin this fall and winter.

Their problems differ: One processor, working on government business, can no longer buy the pork needed to fill his canned meat contracts; an intrastate slaughterer must buy his hogs on the basis of \$14.40@14.50, Chicago, and sell his product at ceiling prices which bring him a loss of 3c, 4c or even more per pound. In spite of these differences, the whole situation adds up to real and heart-breaking LOSS for the meat packing industry.

The Office of Price Administration must correct the situation as much as possible under the tem-

porary ceiling regulation and make certain that all inequities and difficulties have been eliminated under its permanent ceiling plan. We do not know what type of action will be required to solve the problem—perhaps a ceiling on hogs, among other steps—but we do know that it must be solved quickly or some sections of the industry will be prostrate.

In a long and detailed article published by the *Chicago Journal of Commerce* on April 8, an OPA spokesman was reported to have predicted that 13 per cent of the nation's pork packers will be forced out of business by summer under the pressure of ceilings and mounting hog prices. It was pointed out that this would reduce the number of bidders for live hogs, bring supply and demand to parity and largely solve the complications now facing OPA. The price control agency was also reported to be convinced that it must accept the alternative of allowing smaller packers and processors to be squeezed out, to less politically expedient policies, such as placing a ceiling on live hogs.

OPA later denied the interview and said that no one in authority had given out any such statement. We are glad that it was denied since we would dislike to believe that any government agency, no matter what its responsibilities, could view the destruction of part of a vital industry with complacency.

Certainly, "this is war." Certainly, inflation must be checked. Packers assuredly realize that there may be business casualties during wartime. Granting all this, it still remains in the best interests of the war effort, civilian consumers, labor and the farmers to maintain the meat packing industry as an effective unit. Its productive capacity must neither be lessened nor part of its capital, managerial ability and skilled labor lost or dispersed if it is to perform the gigantic job of helping to feed the armed forces, civilians and our allies.

We know of no better way in which OPA can deny the philosophy of destruction (whether or not voiced by its spokesman) than to take immediate steps to remove the squeeze and inequities from the temporary and permanent price ceiling plans.

We Repeat . . . "Give Us the Tools"

THE meat packing industry cannot produce meats and fats for the armed forces, the civilian population and our allies without proper equipment and maintenance and repair parts. The industry's position under the priorities system has now deteriorated to a point where the

productive capacity of some plant departments is definitely endangered. The situation requires prompt and aggressive action.

Early this year THE NATIONAL PROVISIONER warned that "neither the industry nor the individual packer should expect to receive good alloca-

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tions and preference ratings automatically," and that WPB, the Department of Agriculture and the Army and Navy should be made to realize that the industry's productive capacity must not be impaired. A little later this magazine pointed out that the Department of Agriculture's high goals for hog slaughter can be achieved only if "bottlenecks due to packers' inability to obtain priority-controlled equipment and supplies . . . are eliminated," and that while the industry needs no "shots in the arm" to do its duty, it does require the tools.

Again, in advising the meat packing industry to guard its supply lines, it was pointed out that it is dangerous to seek refuge in the comfortable assumption that Washington will take care of us automatically because we constitute an essential industry.

Here is concrete evidence that these warnings were justified.

One manufacturer of a vital piece of rendering department equipment—the expeller—without which packinghouse and renderer production of fats and oils would be seriously curtailed and rendering operations impeded, has notified packers that *orders for replacement parts (except cast iron) cannot be filled unless they bear a preference rating of A-1-J or better*. The rating now assigned to the industry for obtaining such parts is A-10.

One thing is certain: No packer will get an A-1-J rating for replacement parts unless it is brought home emphatically to the War Production Board that some mighty important wheels will slow down and may even stop turning without such aid.

The supplier was formerly able to purchase the

materials for making expeller replacement parts with an A-7 rating; he now requires ratings ranging from A-1-A to A-1-J to obtain these special steels and other materials. He has no choice but to require high ratings on orders from his packer customers.

This example of the increasing difficulty of obtaining essential equipment and supplies is cited because it involves a key machine which will play a vital role in effecting maximum output of fats and oils in 1942 and 1943. There are other examples. One equipment manufacturer, who has been obtaining his steel by combination of an A-7 rating and scouring the markets to buy a bit here and a little there, reports that his ability to supply packers with repair and maintenance parts is about at an end. Their A-10, and even the higher ratings obtained with PD-1a, are useless to him.

Packers attempting to buy the standard structural steel beams, etc., which are essential for maintenance and repair, report that these are unobtainable.

It is hoped that the whole situation in respect to essential new equipment, supplies and repair and maintenance parts will be eased after the War Production Board has had a chance to analyze the survey of industry capacity and needs. Meanwhile, it is clear that WPB should take immediate action to grant the industry automatic preference ratings on replacement parts for key packinghouse equipment which are high enough to guarantee that these essential parts can be obtained without delay.

You cannot keep an expeller running, and maintain production of fats and oils, with baling wire.

ARMY TO BUY CANNED MEATS EACH WEEK

The U. S. Army in the future will buy its canned meat requirements on a continuous basis by making weekly awards rather than contracting for large amounts at intervals of several months, according to a release by Brigadier General Joseph E. Barzynski, commanding general of the Chicago Quartermaster Depot.

On April 7 and each Tuesday thereafter, informal bids by letter or telegram will be received for D.S. bacon, canned corned beef, canned pork luncheon meat, canned meat and vegetable stew and Vienna style canned sausage.

This should eliminate the necessity of speculation on the part of the con-



BRIG. GEN.
BARZYNSKI

tractor as to the cost of raw materials. It is anticipated that it will produce a continual flow of canned meats for the Army, while allowing packers to maintain such commercial production as their can allotments may permit. At the same time, it is desired to spread the business among a considerable number of packers to facilitate increasing the supply when this may become necessary. Should sufficient bids at favorable prices not be forthcoming, other steps will be taken to insure that the Army secures its canned meats on an equitable basis.

NEW ARMY MARKET CENTER

A new Quartermaster market center has been established at 177 Denargo Market, Broadway and 29th st., Denver, Colo., according to the War Department. It is serving the following Army camps and posts: Fort Warren, Wyo., Fort Logan, Colo., Camp Carson, Colo., and Lowry Field, Colo.

The center procures and distributes fresh fruits and vegetables, poultry products, eggs, butter, cheese, fresh meats, and other meat products to the specified camps.

Livestock Truck Tire Waste is Big Problem

WASHINGTON (Special to NP).—The War Production Board is very much concerned over the rubber expended in the use of tires on trucks carrying livestock to markets and to packing houses. In spite of the present restrictions on tires, examples are still found where trucks arrive at a market with only one or two animals loaded, even though it may have a much greater capacity. The Department of Agriculture, the Office of Defense Transportation, and the War Production Board are all working on this problem, but it is clear that beneficial results will depend in the long run upon cooperation by shippers, carriers, and market agencies.

Dewey M. Crim, chief of the service section, War Production Board, indicates that this waste of tire mileage will be more severely felt as tire replacement becomes necessary. He urged that the time to act is now while there is still an adequate supply of operating trucks with tire mileage enough to last for some time. It is imperative that all concerned in the shipments should see that each truck is loaded to capacity.

New Smokehouse Set-Up Has Practical Features

TREND in the meat packing industry is quite definitely toward smokehouse design in which all factors influencing smoking results, including smoke density, temperature, air circulation and relative humidity, can be controlled within relatively close limits. In meat packing and sausage manufacturing plants where large quantities of product are processed and operations are carefully scheduled, automatic control of all smokehouse factors is a decided advantage and the large majority of the so-called "air-conditioned" smokehouses being installed are of this type, many of panel construction.

A simplified version of the conventional type of air-conditioned smokehouse, recently installed in the plant of the Saratoga Meat Products Co., Chicago, will be of interest to many smaller packers and sausage manufacturers. This smokehouse is less elaborate in design than the fully automatic type and the equipment can be applied to any size or shape of existing brick house.

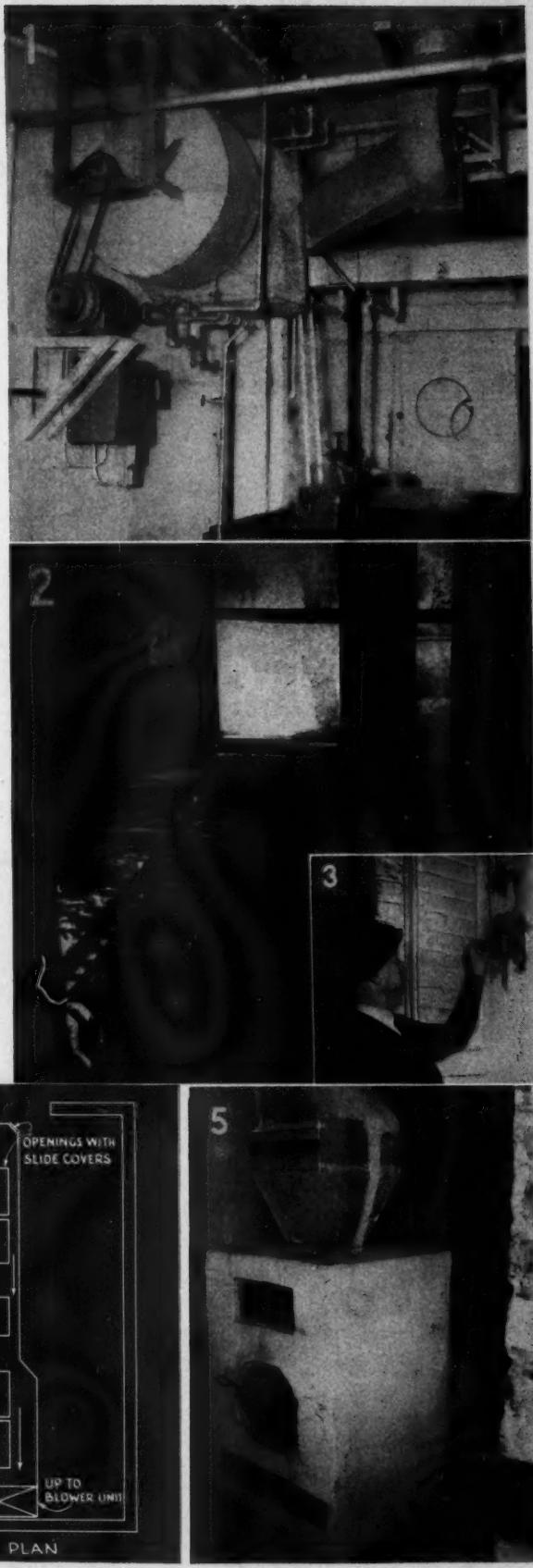
The Saratoga smokehouse, built of brick in the usual design, adjoins sausage manufacturing room and showers. It is 6 ft. 6 in. wide and 10 ft. 7 in. long and has a capacity of six cages. The house is semi-automatic in operation.

The general plan of operation of this house, with the exception that some of the conditions are maintained by manual adjustments, is similar to that employed in the conventional type of air-conditioned smokehouse. Included among the principal items of the equipment are sawdust burner, filter, heating coil, fans on smoke and exhaust ducts, heating coils, ducts, etc. Most of this equipment is installed on an outside smokehouse wall near the ceiling and occupies no floor space.

(Continued on page 81.)

DETAILS OF NEW SMOKEHOUSE INSTALLATION

1.—Fan and heating coil. All apparatus except sawdust burner is on smokehouse wall near ceiling. Duct through ceiling is exhaust vent. 2.—Exhaust duct. Smoke and hot air can be exhausted to atmosphere or recirculated. Iron grill protects portion of duct on floor. 3.—Setting temperature regulator, which is installed on front of house. It controls admission of steam to heating coil. 4.—Smoke and exhaust ducts. Latter is at rear; smoke duct, leading from sawdust burner to fan, is at right. Hot air and smoke enter room through two air diffusers installed at ceiling. 5.—Sawdust burner. Smoke, dust and soot filter is in duct above burner; fresh air inlet is in duct between burner and filter. Floor plan of house is shown directly below.



FSCC to Buy Huge Amounts of Pork at Advanced Prices

DURING the next three to six months the Federal Surplus Commodities Corp. will buy a high percentage of the total pork and lard production of federally inspected packers. Since FSCC plans to purchase 40 per cent of the pork and 66 2/3 per cent of the lard and hog casings turned out by the principal packers, whose output undoubtedly accounts for a large proportion of inspected production, expansion of the lend-lease buying program must result in a marked reduction in the amounts of pork and lard available for domestic distribution.

Estimating on the basis of production in the months April-September, 1940, the amounts of federally inspected pork and lard which may be available from current production for domestic distribution during the six months, April-September of this year, may be only about 2 billion 100 million lbs. and 300 million lbs., respectively. Domestic supplies in excess of these amounts must come from stocks, non-inspected plants and farm slaughter.

Coincident with the increased demand for pork and lard for lend-lease shipment the FSCC increased its top prices on S.P. regular and skinned hams, salted bellies, salted fat backs, other cured and fresh pork cuts, canned pork and lard so that in most cases they now correspond to the carlot ceiling prices plus the 2-cent differential allowed by the Office of Price Administration in Amendment No. 3 to Temporary Maximum Price Regulation No. 8.

Telegram to Packers

Expansion in buying and the price increases were announced to packers in the following telegram from Dr. E. W. Gaumnitz, associate administrator, Agricultural Marketing Administration:

"The quantities of pork loins and other pork cuts, lard, edible tallow, canned meat and hog casings offered to FSCC this week were insufficient to meet the necessary schedule of purchases incident to lend-lease program. These requirements must be served. In order to do so it is estimated that during the next three to six months we will purchase quantities equivalent to 40 per cent of the estimated production of pork meats in the form of cuts and canned meat and 66 2/3 per cent of the estimated production of lard and hog casings.

"Each packer is expected to offer us each week quantities equivalent to or exceeding the percentages of his total production as shown above. Awards are being made this week on the various items prepared according to the specifications and announcements furnished to you by FSCC at prices not ex-

ceeding those shown hereunder expressed in cents per pound on all items except hog casings, which are shown as cents per bundle.

"These prices are calculated on an f.o.b. Chicago basis and prices of individual contractors located outside Chicago have been adjusted for freight differentials in our usual manner, which tends to make the delivered costs at the point of export substantially on an equal basis. Until further notice, we expect to purchase at this schedule of prices or less.

"Please prepare your offers of products beginning with offers due on April 8 in conformity with the suggestions herein contained."

The following price schedule was appended:

S. P. regular hams: 12/14, 27 1/4c; 14/16, 27c; 16/18, 26 1/4c; 18/20, 26 1/4c.

S. P. skinned hams: 10/12, 30 1/4c; 12/14, 29 1/4c; 14/16, 28 1/4c; 16/18, 28 1/4c; 18/20, 28c; 20/22, 28c.

Salted square cut clear bellies: 8/10, 22 1/4c; 10/12, 22c; 12/14, 20 1/4c; 14/16, 20 1/4c; 16/18, 20 1/4c; 18/20, 20 1/4c.

Salted A. C. bellies: 20/25, 17 1/4c; 25/30, 17 1/4c; 30/35, 17 1/4c; 35/40, 17 1/4c; 40/up, 16 1/4c.

Salted fat backs: 6/8, 12 1/4c; 8/10, 13c; 10/12, 13 1/4c; 12/14, 13 1/4c; 14/16, 13 1/4c.

Salted clear plates, 12 1/4c; salted jowl butts, 12 1/4c; pork loins—fresh or to be frozen, export pack: 8/10, 28 1/4c; 10/12, 28 1/4c; 12/14, 27c; pork loins, frozen-domestic pack, 1c under corresponding averages of export pack; cured Wiltshires, 23 1/4c; edible tallow tierced 11c; refined boxed lard, 14 1/4c.

Canned pork products: luncheon meat, 12-oz., 42c; 2 1/2-lb., 39 1/4c; 6-lb., 38c. Chopped ham, 12-oz., 43 1/4c; 2 1/2-lb., 40 1/4c; 6-lb., 39 1/4c; pork tongue, 12-oz., 41 1/4c; 6-lb., 37 1/4c; pork sausage, 24-oz., 29 1/4c; corned pork, 12-oz., 66c; 6-lb., 56c; pork and soya links, 2-lb., 31 1/4c; sliced bacon, 24-oz., 36 1/4c.

CANADA RESTRICTS TIN USE

To save on tin for canning, the Canadian Wartime Prices and Trade Board in Ottawa has issued regulations prescribing the containers manufacturers shall use in packing 18 different kinds of meats and meat products. The regulation applies unless the manufacturer cannot adapt his machinery to the new specifications, in which case he may use "non-standard containers in stock."

Regulation also states that a minimum of 75 per cent of meat must be packed in containers containing stews, hash, and other products. The new schedule affects roast beef, meat loaves, hams, sausage, meat sandwich spreads and other items.



MULTIPLE DISPLAY BOOSTS BONDS AND FIGHTING FOODS

This combination display, including panels urging defense bond purchases and one of the full 24-sheet American Meat Institute "Fighting Foods" posters, is attracting much favorable attention among the thousands of persons who pass its location in Certified park, adjacent to the Wilson & Co. plant in Chicago. Packing plenty of wallop in daylight, the display group becomes even more impressive at night under bright illumination. It is lighted from dusk until midnight.

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Small Packers Protest to OPA on Ceiling Inequities

THE SERIOUS plight of many small packers and pork processors who are caught between stationary product prices and mounting hog costs was brought to the attention of the Office of Price Administration in Washington this week by a delegation of intrastate packers. The delegation acted on behalf of a representative group of smaller meat packing companies which met in Chicago earlier in the week to discuss the situation.

The Office of Price Administration, now somewhat entangled in the consequences of its original temporary price ceiling regulations, its amendments, a seemingly topless hog market and an expanded FSCC buying program, assured the committee that the permanent pork price ceiling, due sometime within the next 30 days, will be free from the inequalities which prevail under the present temporary regulation. OPA said that they would attempt to relieve the critical situation that has resulted from the present ceiling prices.

OPA officials, stirred by a long and detailed report in the *Chicago Journal of Commerce* which credited the price control agency with a prediction that 13 per cent of the nation's pork packers will be squeezed out of business by summer, thus reducing the number of bidders for live hogs and bringing supply and demand into balance, denied that anyone in authority in OPA had given out the statement.

Can Stay in Business

The small packers were assured by Charles Elkinton, head of the meat and fish section of the OPA, that they will be able to stay in business under the permanent ceiling, although they may have difficulties for the time being.

Earl Thompson, president of the Reliable Packing Co., Chicago, who was a member of the small packer committee, reports that under present plans for the permanent ceiling the government may not pay more for pork than the domestic trade. Mr. Thompson asked for modification of the rules so that smaller packers might have the privilege of bearing part of the burden of delivering pork for lend-lease shipment under the permanent ceiling.

Various permanent ceiling plans have been suggested, such as: 1) Using Chicago green pork quotations as a base and adding or deducting freight for points East and West, as well as making other adjustments for processing costs, variations in service, etc.; 2) Dividing the country into trading areas and setting up special list prices for each area, based on a study of the list revised as a result of the temporary ceiling order and allowing any differ-

entials based on differences in service. The Office of Price Administration is reported to favor some form of the first plan.

Permanent Ceiling Plans

Another interesting plan was suggested this week by E. G. James of E. G. James Company, Chicago packinghouse brokers. Under this scheme, basic prices for sales to the retail trade only would be established for each cut in a central base zone, which would be the zone of heaviest production and cheapest costs. This zone would probably be somewhere in the neighborhood of the Missouri River and would include parts, if not all, of Iowa, Nebraska, Minnesota and the Dakotas.

Arbitrary differentials would be permitted to be added to prices for cost of delivering from the basic zone into other zones—North, South, East and West of the basic area. The size of these zones could be determined by freight variances, etc. Other arbitrary differentials would be set for various packages, etc.

During the week the OPA issued Amendment No. 5 to Temporary Maximum Price Regulation No. 8 permitting adjustment of the denominator system of pricing dressed hogs to current live hog price levels. The new amendment adds the following sub-paragraph (3) to Section 1364.1 (c):

(3) *In any sale of dressed hog by any seller who sold dressed hog during the period March 3, 1942, to March 7, 1942 upon the basis of a percentage of the live hog price (hereinafter called a 'denominator'), the maximum price shall be the current live hog price multiplied by the highest denominator used by the seller*

RADIO SHOW HAS NEW SLANT

Peters Packing Co., McKeesport, Pa., has received exceptional response from a radio program which combines several interesting features and ties in particularly well with the government's national nutritional program.

Since February 5, the company has featured a 15-minute transcribed broadcast, Monday through Friday at 10:30 a. m., in which radio personality Patty Jean urges listeners to eat all the food they want—including Peters' Nolink sausage—and exercise to reduce or gain weight. Listener response has come from as far away as Detroit.

The transcribed radio session consists of health hints and calisthenic drills conducted by Patty Jean, preceded and followed by one-minute commercial announcements. During the program listeners are offered an illustrated folder, the Peters "Keep Fit" chart.

in sales during such period upon the same specifications to a similar purchaser: Provided, That this paragraph (c) (3) shall not apply to sales of dressed hog to any person who sells at retail.

Officials of OPA explained the amendment as follows:

During the March 3 to 7 base price period under the regulation, some dressed hog sales were made—not at a flat price—but at a figure based on a percentage of the then prevailing live hog price. This percentage generally is referred to in the trade as a "denominator." Usually, it is 140 to 150 per cent of the live hog price. This margin allows for loss of weight in slaughtering and dressing. It also covers such items as slaughtering and labor costs, transportation to buyer's place of business, broker's commission and seller's profit. No specific provision for treatment of such "denominator" sales was included in the original regulation.

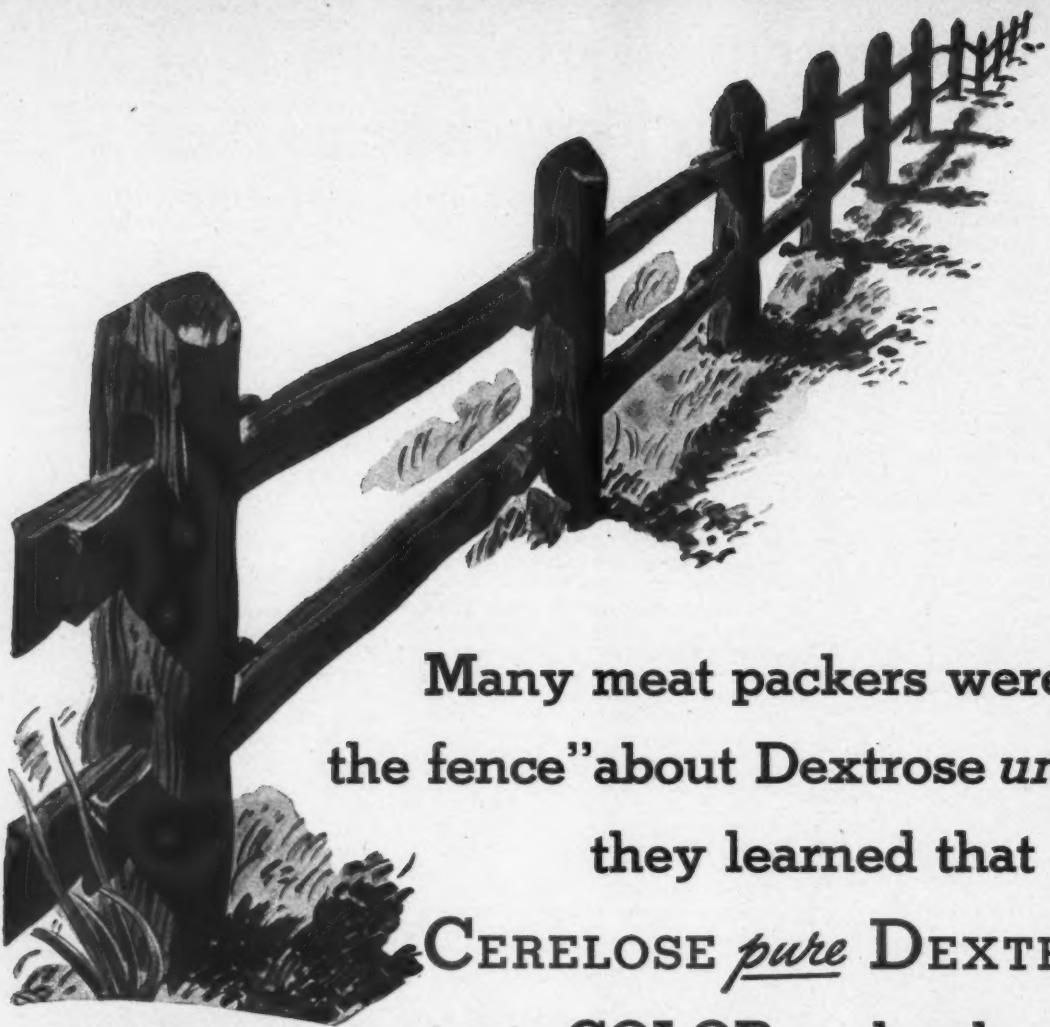
Permits Adjustment

Under the new amendment, such dressed hogs, which hitherto had been sold on a percentage basis of the live hog price, will continue to be sold on the same percentage basis as used in sales upon the same specifications to a similar buyer during the five-day base period (March 3 to 7). However, the seller may use as his maximum price the same percentage of the *current* live hog price, rather than the percentage of the live hog price that prevailed March 3 to 7.

Live hog prices, said OPA, have advanced approximately 70c per cwt. since the base period. Therefore, it became impossible for some sellers to purchase live hogs, slaughter and dress them at a profit, if such sellers were compelled to apply their usual denominator to the highest live hog prices during the March 3 to 7 base period. Therefore, they ceased selling dressed hogs in many instances. The new amendment also corrects an inequity to the processor who hitherto bought these dressed hogs and whose usual supply sources were cut off because of recent advances in live hog prices.

Faced with a scarcity of dressed hog sellers, the processor in many cases recently has had to go out and purchase live hogs himself in the open market and have them custom-slaughtered by some one in the vicinity—since generally he does not have such killing plant facilities himself. Usually, this has proven more expensive to the processor than buying dressed hogs slaughtered at a distant point and shipped to him. Thus, it would not be wise to prevent such sales of dressed hogs, OPA indicated.

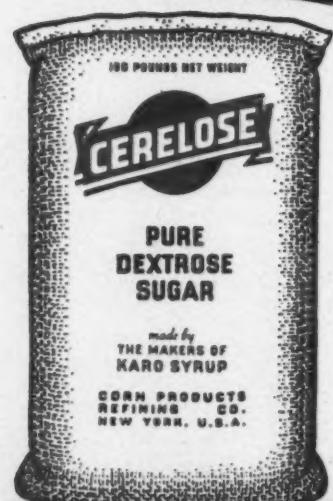
"The shipping of dressed hogs is economically desirable because it saves in transit death losses, minimizes shrinkage, and prevents deterioration through fighting," Administrator Leon Henderson declared in the statement of consideration accompanying the new amendment.



Many meat packers were "on
the fence" about Dextrose until...

they learned that

CERELOSE *pure* DEXTROSE
protects COLOR and enhances
natural juice FLAVORS



Cerelose also improves
MEAT LOAF
and other *Specialties*

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois

Up and down the MEAT TRAIL

W. R. Carroll Is Canada Packers Superintendent

The appointment of William R. Carroll as general superintendent of Canada Packers Limited was announced last week. The new post gives Mr. Carroll charge of production in all Canada Packers' plants from coast to coast, including those at Toronto, Montreal, Hull, Peterboro, St. Boniface, Edmonton, Vancouver and Chicago, four canning plants in Ontario and creameries in Ontario and Manitoba.



W. R. CARROLL

Mr. Carroll graduated from the University of Toronto at the head of his class in 1926, and immediately joined the staff of Canada Packers. After two years' experience in various branches of the company, he joined the head office staff, and for the past several years has been in charge of the branch house department. He was elected to the board of directors in 1940.

Joseph C. Bliss Passes

Joseph Charles Bliss, 71, an old-timer in the packing field who was associated for many years with S. & S. in Kansas City, Los Angeles and other cities, as well as South America, as a superintendent, passed away in Los Angeles on March 28 after a prolonged illness. Twenty-two years ago, he came from South America and opened a market in Gardena (Los Angeles), which he operated for 20 years before his health failed. A Masonic service preceded interment in Inglewood Park cemetery. Among his pallbearers was John Allen, retired supervising engineer and contractor of Los Angeles, who had known Mr. Bliss for nearly 50 years.

Buffalo Packers Form Group To Cope with War Problems

Designed to protect the interests of the consuming public and of packers in the Buffalo, N. Y., area in connection with wartime food problems, the Greater Buffalo Associated Meat Industry has been organized, according to a recent announcement by Joseph Morgan, a partner in the M. & M. Packing Co. Mr. Morgan has been named secretary.

Other officers of the association include L. F. Grauer, George Koehler

Sausage Co., president; J. M. Dziminski, Pasco Sausage Co., vice president, and G. F. Koehler, Danahy Packing Co., treasurer. Directors of the group are J. J. Cuff, Ray L. Klinck, Carl J. Klein, F. J. Sahlen, G. B. Ferrick, O. V. Moesch and C. A. Szlagowski.

★ Boost Bond Drive ★

The Marketmen's Association of the Port of New York is taking an active part in helping firms engaged in the meat and poultry business, excepting retailers, to install the payroll allotment plan for the buying of defense bonds. Arthur G. Davis, president of the association, has appointed the following men as members of a special committee: Homer S. Price, United Dressed Beef Co.; Edward E. Seh, Gotham Hotel Supply Co.; Irwin Dwyer, New York Live Poultry Commission Merchants' Association; George Prentzel, Prentzel & Arne; W. B. Loucks, Wadley & Co.; Arthur Hadley, Wilson & Co.; Martin C. Brand; Philip B. Newmark, Phillip B. Newmark, Inc.; William Grunstein, Ben Grunstein & Son; Jerome Kraus, M. Kraus & Bros. and Paul Hoffman, Hoffman & Mayer, Inc.; Herbert Koh, Westchester Wholesale Meat Dealers' Association; Al Solomon, Solomon Bros.; Murray Faas, Greenpoint Beef Co., and Al Busby, Otto Morrel, market; Ben Rosen, B. Futterman Co., and Wm. Bovers, Bovers & Rosenbloom.

Personalities and Events Of the Week

Philip John Breish, head of the wholesale meat packing firm of P. J. Breish & Son, Philadelphia, collapsed and died on the Lu Lu Temple country club golf course on April 2. He was 69. Mr. Breish had just finished an 18-hole round of golf with friends when stricken at the 18th green. He founded the meat packing firm 45 years ago and was active in several clubs and other organizations. Funeral services were held April 6, with interment in Arlington cemetery.

Under orders from the War Department, all employes and officials of John Morrell & Co. are to be fingerprinted in the near future, the company has announced. The company's plants have been closed to visitors since December 7 and are patrolled by armed guards. Other steps, such as employe identification buttons and pass cards, have been taken to guard against possible sabotage.

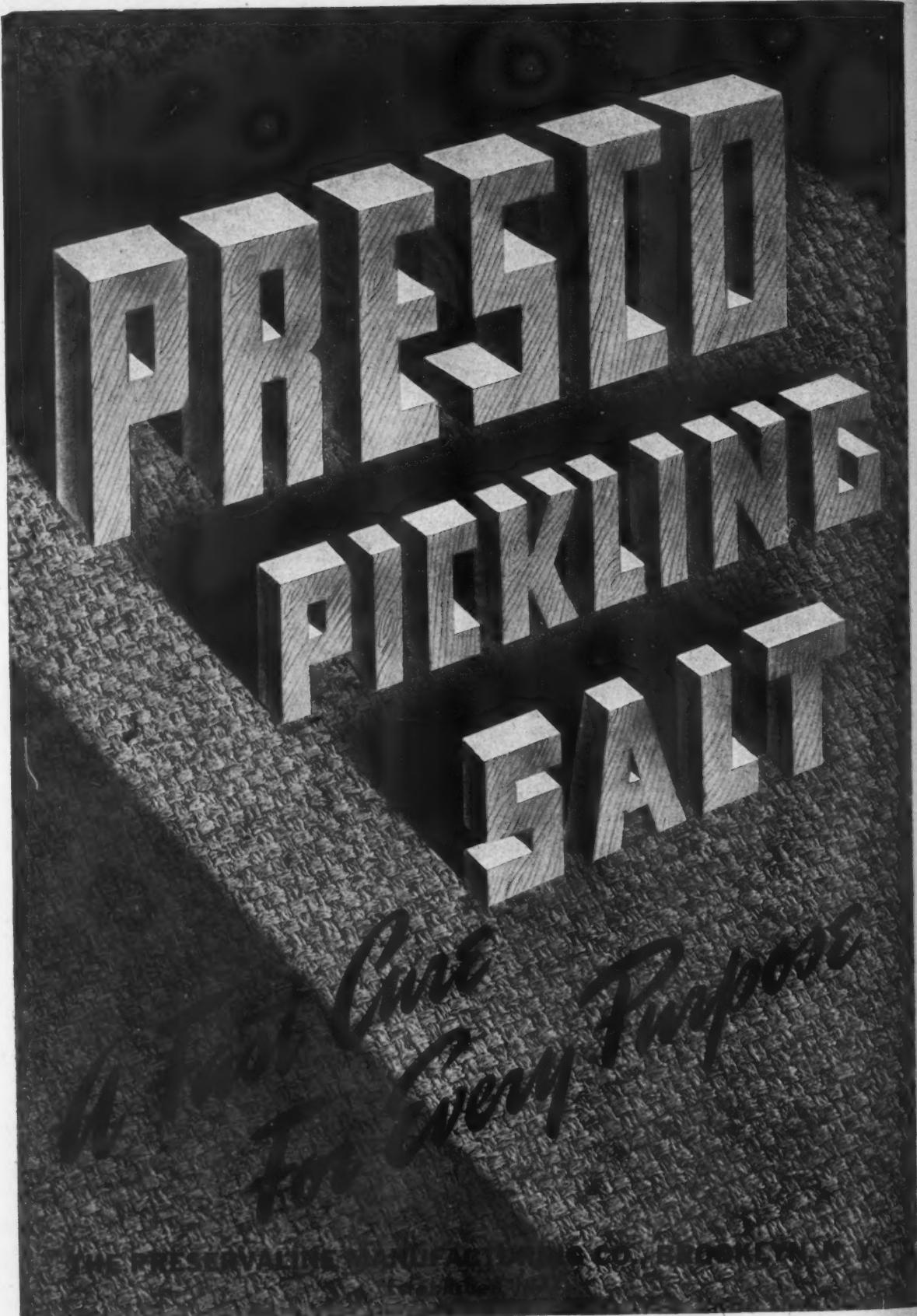
Two employes received injuries on March 28 at the Streck Bros. meat packing plant, Belleville, Ill., when unburned gas exploded in a smokehouse. The mishap occurred when the men attempted to re-light a burner which had gone out.

Swift & Company has begun con-



CITY SALESMEN STORE COUPES, MOUNT BICYCLES

Cornelius H. Callahan (left) and Bob Anderson (right), city salesmen for Swift & Company at Sioux City, Ia., are covering their routes these days on bicycles to determine if bikes are a possible solution to conservation of cars, tires and other items important to the war effort. Norris Potts (center) will continue to drive his customary coupe until another bicycle is delivered. Price lists, order blanks, etc., are carried behind riders.



struction of a combination soybean processing and cottonseed oil mill at Blytheville, Ark. The mill will include seven buildings.

Forty per cent of the present production of the Griesspfleger Tanning Co., Waukegan, Ill., is devoted to war goods, E. F. Kiernan, president, told stockholders recently at the annual meeting. All directors of the company were re-elected.

Illinois Swine Growers' day at the University of Illinois is scheduled for April 17. The program will be divided into morning and afternoon sessions, with lunch in the Illini Union bldg. "How Many Hogs for 1942-43?" will be the subject of a talk by Paul E. Johnson of the Agricultural Economics Department.

David M. Earhart, 77, employed for 32 years in the sausage room of the Denholm Packing Co., Pittsburgh, Pa., died on April 1. He had retired in 1940.

Christian Rexroth, 74, long a representative of meat packing supply firms, died on April 5 at his home in Newark, N. J., following a year's illness. He was associated with the A. E. Beckstein Casing Co., New York, for 20 years and worked later for other casing firms.

John E. Kripner, 83, retired meat and provision dealer of Newburgh, N. Y., died on March 31 in that city, of which he was a native.

C. Arthur Henshaw, well known in the Bergen county district, has joined the sales force of the Krey Packing Co. and will represent Krey products in that area, working from the Newark office, Roy Waldeck, district manager, announced on April 3.

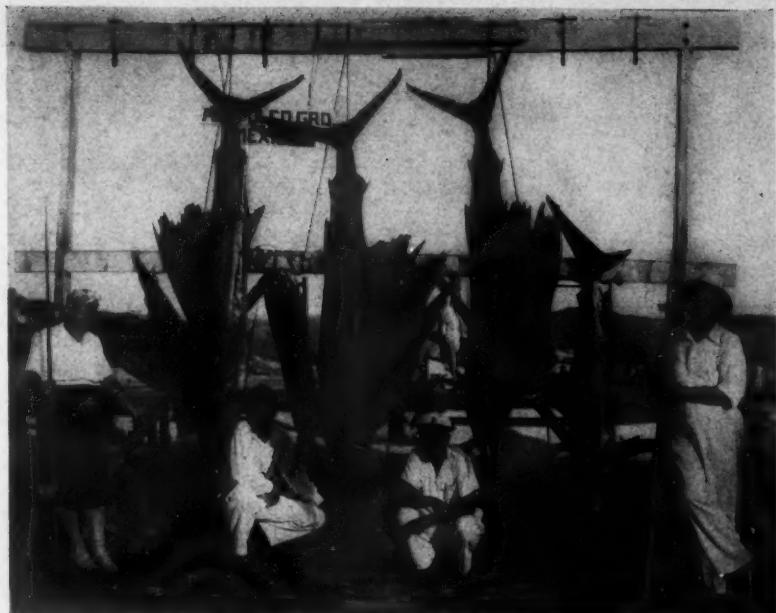
Irwin Sklar, president, Paulson Packing Co., San Fernando, Calif., reports that the firm on April 1 began work on a \$20,000 expansion and improvement program involving the enlargement of the beef cooler and beef killing floor and expansion of rendering department facilities.

The claim of Lucy Fay Bales, sausage department employee at the Los Angeles plant of the Cudahy Packing Co., to a daughter's share in the \$5,000,000 estate of the late Michael F. O'Dea of Los Angeles, was finally rejected on April 2, when a superior court judge denied her petition on the ground that her story had not been supported by sufficient evidence.

The Alaska Meat Co. has been founded on the northern boundary of the Vernon packinghouse district, Vernon, Calif., by S. R., D. W. and D. C. Christensen.

Eugene L. Switzer, traffic manager for Swift & Company at the company's 9th st. and Girard ave. plant, Philadelphia, died on April 1 at his home. He had been associated with the company for 35 years. Interment was in Arlington cemetery.

A demonstration by veteran meat cutters to illustrate "finesse and economy" in meat cutting to avoid waste during the war was staged on April 8 at the plant of E. Kahn's Sons Co., Cincinnati,



MORE WHOPPERS FROM ACAPULCO

Seems that those who go down to Acapulco, Mexico, never have to make any excuses about the fishing. At least that's the experience of Ed W. Gisch (right), Chicago representative for Preservaline Mfg. Co., and Mrs. Gisch. When Mr. and Mrs. Gisch paused at Acapulco for a day of deep-sea fishing on a recent vacation trip through Mexico, this was the result. Ed landed two sailfish weighing 128 lbs. and 136 lbs., respectively, as well as a sand shark and a dolphin. However, the Mrs. topped him with a 142-lb. sailfish that set a record for the day.

under the auspices of the Cincinnati Retail Grocers and Meat Dealers Ass'n.

In response to government orders restricting the packaging of dog food, A. W. O'Connell of the meat packing plant at Portland, Ore., bearing that name, made the offer of his plant to the government on a cost basis for packing foods for the armed forces. The plant employs 24 workers.

Speedy conversion of idle food plants to the production of war goods was urged on March 31 by Colonel Paul Logan, in charge of food procurement for the U. S. Army Quartermaster Corps, in an address before a meeting of the State Executives' club, New York. Food plants whose operations are wholly or partly suspended by shortages of raw materials, priorities or conservation orders, he said, should immediately contact Washington to arrange conversion of their facilities.

John Holmes, president of Swift & Company, is the new president of the board of Wesley Memorial hospital, Chicago.

John A. Martin, chief of the War Production Board's perishable food purchase section, died recently of injuries received the preceding day when the car in which he was riding was struck by a train in Chicago. He was 52 years old and joined the OPM in December, 1940.

The Marketmen's Association of the Port of New York held a special luncheon meeting at the Pennsylvania hotel on April 9 at which Daniel P. Woolley, commissioner of markets, discussed the

relocation of markets in New York City in the event of bombing.

Dr. David Klein, laboratory division; Maury Hopkins, industrial relations department, and H. C. Dormitzer, general superintendent's office, Wilson & Co., Chicago, were visitors to New York last week.

Dayton L. Ivins, formerly associated with Lacy Lee, Inc., Chicago provision brokers, has been promoted to sergeant in Company A, 11th Infantry.

A. B. Hoffman, formerly associated with the Jones-Chamblis meat packing firm of Jacksonville, Fla., has accepted a position as plant superintendent with the White Packing Co., Salisbury, N. C.

Manufacturers' division of the Meat Trade Institute, Inc., New York, has entered a vigorous protest against the new meat grading and licensing bill which was introduced in the city council and referred to the committee on general welfare on March 10. Signed by Henry Wiebke, jr., president of the division, the protest states that adoption of the law would lodge dictatorial powers with the commissioner of markets, raise prices and cause numerous dislocations in the trade, and that grade is not the chief determining factor in meat quality. Copies were sent to Mayor LaGuardia and other authorities.

Loyal Blanchard, New York poultry dealer, has accepted the chairmanship of the poultry section of the Greater New York Fund, and plans to appoint company chairmen for the firms in his field immediately.

In the light of our NATIONAL NEED

[A MESSAGE ABOUT YOUR PACKAGE]

PACKAGES are scrutinized today from new angles. One vital question is: Does it meet the national need for prevention of waste? To this important effort, Du Pont contributes a four-point program to help you, your dealers and your customers:

1. By providing DuPont Cellophane to aid in the conservation of our vital food products.
2. By devoting the research efforts of the Du Pont laboratories to maintain the protective values of Du Pont Cellophane.
3. By making Du Pont technical service readily available to help you with your changing problems in packaging and merchandising.
4. By urging people, through national advertising, to prevent waste—and telling how products in Du Pont Cellophane contribute to conservation efforts.

TODAY, CELLOPHANE contributes to America's need by protecting the freshness, flavor and cleanliness of our food supplies. TOMORROW, in addition to this vital conservation job, Cellophane will be of value for its ability to increase sales.



*Prevention of waste
is a national need*

**E. I. DU PONT DE NEMOURS & CO. (INC.)
WILMINGTON, DELAWARE**

Package Exposition Program to Blanket War Curtailments

FOR the first time since Pearl Harbor and the coming of actual war to the U. S., all major aspects of packaging, packing and shipping under a war economy will be reviewed at the twelfth annual packaging conference and exposition of the American Management Association, to be held at the Hotel Astor, New York, from April 14 to April 17.

In his introduction to the conference program, Oliver F. Benz, E. I. du Pont de Nemours & Co., who is AMA vice president in charge of packaging, states:

"One thought is in all probability uppermost in the minds of those who will attend this twelfth packaging conference: What changes are being wrought by the war in the packaging field? How has American technological genius met the packaging problems that the war has created? How will these changes permanently affect packaging developments?

"In preparing this conference the committee in charge has sought to arrange the sessions in such a way as to answer these questions. The sessions are calculated to show how the typical American firm is meeting its everyday

packaging problems. Case histories will indicate how the war is producing new ideas in package design, how it has stimulated the search for substitute materials, how it is encouraging simplification and the standardization of packages."

Under a change in procedure adopted this year, the sessions comprising the program are no longer confined to specialized interests, as in former years. Instead, each session embraces all aspects of the packaging field—unit packaging, packaging and shipping, and packaging machinery.

Under the general topic, "The All-Over Packaging Picture Today," Walter P. Paepke, president, Container Corp. of America, will discuss containers, while Joel Y. Lund, vice president, Lambert Pharmacal Co., will speak on unit packaging and H. H. Leonard, president, Package Machinery Corp., will discuss packaging machinery. Mr. Benz will preside at this opening session, at 10 a.m. on April 14.

The afternoon program will include a discussion of "Wartime Packaging—the Forward Viewpoint" by Irwin D. Wolf, vice president, Kaufmann Department Stores, Inc., Pittsburgh. Mr. Wolfe's address will include reference to the role of the package designer, whose creative ability may be expected to make "definite, perhaps revolutionary, changes in the whole packaging field." D. S. Hopping, director of sales of the packaging division of Celanese

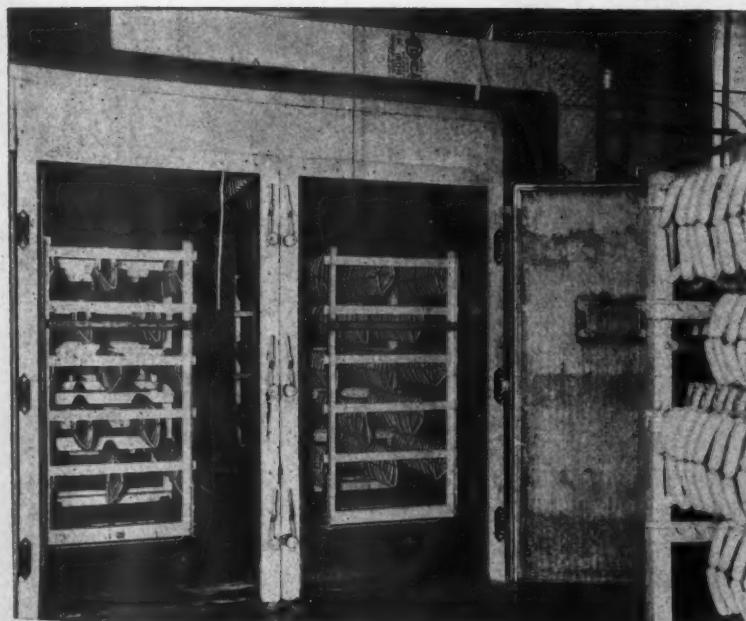
Celluloid Co., will serve as chairman in a presentation of typical case studies on packaging conservation and salvage.

The April 15 features will include the following subjects and speakers: "Informative Labeling Under Conditions of Price Control and Material Shortage," Roger Wolcott, executive secretary, National Consumer-Retailer Council, Inc.; "The Packaging of Dehydrated Foods," L. K. Harper, vice president, Sardik Food Products Corp., New York; and "Wooden Barrels Go to War," Leonard R. Steidel, manager, J. H. Hamlen & Son and president, Associated Cooperage Industries of America, Inc.

Case stories in standardization and simplification will be presented under the chairmanship of W. E. Braithwaite, division of simplified practice, National Bureau of Standards. The Packaging Institute dinner is scheduled for Wednesday evening, April 15.

"What's Washington Thinking on Packaging?" will be the general theme of a panel discussion on container developments on April 16, participated in by ten men who head key sections of the containers branch of the War Production Board. They will come prepared to discuss and answer questions concerning the critical packaging materials which are their responsibility. Case stories in the use of substitute materials will be another feature of the April 16 program, with Christopher W. Browne, editor, *Modern Packaging*, serving as chairman.

BETTER SMOKED MEAT and Important Money Savings are given by NIAGARA Controlled Humidity and Temperature SMOKE OVENS



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CUTTING SHRINKAGE LOSSES IN RETAIL MEAT COOLERS

By ARTHUR W. EWELL
Worcester Polytechnic Institute

THE retail meat store of Continental Europe rarely possesses any refrigeration; beef, from quarters to small cuts is usually displayed in the open store. The humidity generally averages less than 50 per cent of saturation and unless meat is sold within the first few hours, the loss of weight is very serious. If held for 12 hours the shrinkage (assuming 50 per cent relative humidity) is over $\frac{1}{2}$ per cent for a quarter of beef, and over 2 per cent for a small cut. The surface color, juiciness and texture deteriorate so rapidly that wasteful trimming is soon necessary. Despite the opportunity for many types of bacteria and mold infection, the low humidity prevents serious injury unless the weather is damp and even then the custom of disposing of the meat before noon generally prevents visible mould or slime.

Ice refrigeration became common in this country more than 50 years ago. The temperature in ice boxes was usually between 45 degs. and 50 deg. F., and for the customary type of ice bunker the humidity resulting from the melting ice was often high. The combination of high temperature and high humidity was very favorable to the growth of bacteria and mold, necessitating quick turnover or serious trimming, but the losses in weight (shrinkage) due to evaporation from the surface and the loss of surface color and quality were usually small during the few days before mould and slime necessitated trimming.

Shrinkage Costly

With the advent of mechanical refrigeration, temperatures were dropped and the humidity fell due to freezing out of the moisture in the air on the refrigeration coils. As the moisture in the air was removed, it was continuously replaced by evaporation from the meat. Shrinkage or loss of weight became serious and also loss of surface color and palatability, but the number of days elapsing before the appearance of bacteria and mold was much increased by the lower temperature and humidity, irrespective of whether brine or direct expansion refrigeration coils were used.

In some meat boxes the refrigeration coils were immersed in a brine tank, resulting usually in a slight reduction in loss of moisture from the meat because the larger area permitted a somewhat higher temperature for the brine than for coils. The air circulation was generally so faulty, however, that the brine tank improved the humidity but little, the principal advantage being a



STERILAMPS IN A RETAIL MEAT COOLER

more constant temperature and storage of refrigeration in case of temporary breakdown of the mechanical refrigeration equipment.

Modern retail meat rooms, without bactericidal protection, usually have a temperature averaging about 35 degs. F. and a relative humidity in the vicinity of 75 per cent. If the meat is initially reasonably "clean" there is little trouble from mold and slime during a week's storage at this temperature and humidity. Shrinkage, however, brings a very serious difference between the amount of meat purchased and that sold. In the case of a quarter of beef weighing 160 lbs., the loss of weight in one week will average about 4 per cent. In the case of a short loin or rib weighing 40 lbs., the shrinkage will be over 6 per cent, while with a small cut weigh-

ING 2 lbs. the loss will be about 15 per cent.

IN THIS article Mr. Ewell, a consultant of the Westinghouse Elec. & Mfg. Co., deals with some of the problems of meat preservation in retail store refrigerated rooms and walk-in boxes. Although conditions are not exactly the same as those in meat plant holding coolers, packers will find much of interest in his analysis and suggestions.

In other words, 6 lbs. of quarter, 2.5 lbs. of short loin and $\frac{1}{3}$ lb. of steak, just as if it had been deliberately trimmed off and thrown away. The juiciness, texture and flavor of the surfaces will be seriously impaired and the color of the lean of cut surfaces will be so poor that an additional loss by trimming is necessary before the meat is salable. The losses become so serious in the case of a small cut, such as a steak, as to make a holding for one week economically impracticable.

How can these losses be eliminated?

The answer is obvious—raise the humidity. How can that be accomplished? By reducing the freezing out of the moisture in the air of the meat room by raising the minimum temperature of the refrigerant in the cooling coils or surfaces. Occasionally this can be partially accomplished by shortening the cycle of the compressor and having the compressor operate a greater proportion of the time. There is rarely sufficient reserve refrigeration capacity in warm weather to permit such a change in the operation of the compressor. Considerable improvement in the humidity can usually be obtained with the help of a small fan which compels the air in the meat room to pass by the refrigeration coils or surfaces, giving the equivalent of a larger area so that the cooling surfaces do not need to be at so low a temperature.

Raising Temperature

In general, however, raising the temperature of the cooling surfaces by raising the refrigerant temperature results in a higher box temperature, reducing refrigeration costs as well as raising the humidity. Suppose the temperature is raised to 40 degs. F. and thereby the humidity is raised to 90 per cent. (To attain this humidity it may also be necessary to control the air circulation as suggested above.) The loss in weight in one week will be reduced about 5 lbs. for a quarter and about 2 lbs. for a short loin or rib.

Despite the rise in temperature, the rise in humidity would by itself give a much better surface color and quality but the rise of 5 degs. in the temperature and 15 per cent in the relative humidity will increase the growth of bacteria on beef 5,000 times! Mold grows in a different manner from that of bacteria so that it is difficult to give an exact figure for its increase, but it is roughly about the same. As a result, saving in loss of weight is offset by the slime and mold which will appear in two or three days and will necessitate serious trimming. The cut lean surfaces, even if wiped free of mold and slime, will have a color much inferior to that before the temperature was raised, since bacteria and mold are very detrimental to color. The box will quickly acquire a very unpleasant odor.

If the temperature is raised to 40 degs. F. and the humidity to 90 per cent, some provision is required to check

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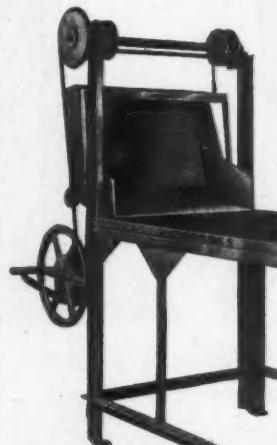
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When the pan is raised from the floor and reaches the top of the table, the contents are automatically discharged. Release of the brake allows it to descend by its own weight.

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Cutting Shrinkage Losses

(Continued from page 24.)

bacteria and mold. Ozone alone, at permissible concentrations, is not successful at temperatures of 40 degs. Fortunately at 40 degs. ultraviolet light will control the growth of bacteria and mold in the air and on all surfaces reached by direct and scattered radiation. In addition to the ultraviolet light, the lamps must produce a small, definite, controlled amount of ozone to prevent such infection on the surfaces not reached by the ultraviolet rays. A gentle air current is necessary to bring this ozone to all such surfaces.

The temperature and humidity can be raised from 35 degs. to 40 degs. and 75 per cent to 90 per cent, respectively, without serious increase in bacteria and mold, assuming that the type, number and location of the lamps, the refrigeration and air circulation and the house-keeping and initial cleanliness of the meat are satisfactory. If the holding of the meat is only a day or two, as in display cabinets, the temperature may be raised from 40 to 46 degs. F., assuming a humidity of 90 per cent. Many hundred meat boxes, thanks to proper ultraviolet radiation, have raised the temperature and humidity and found that the reduction in losses has within a comparatively short time paid for the installation.

The most spectacular illustration of the ability of proper ultraviolet lamps to control bacteria and mold is in the Tenderay process. Millions of pounds of beef are made more tender each week by raising the beef to about 68 degs. at 85-90 per cent relative humidity and holding from one to three days, depending upon the size, short loin or rib versus full side of the carcass. Bacterial and mold troubles are entirely eliminated, even under these ideal conditions for the growth of such parasites.

Ultraviolet lamps for meat rooms should be constructed of glass. Glass is now available which is transparent to the main bactericidal radiation and also transmits shorter waves which, reacting with the oxygen of the air, supply the proper limited amount of ozone. Such glass is used in Westinghouse Sterilamps.

A desirable feature of this type of ultraviolet lamp is that the electrical discharge does not increase the temperature of the outside of the lamp more than a few degrees and, therefore, no appreciable extra refrigeration is required. The lamps are so fully standardized that the output of radiation and ozone is definitely known, permitting easy decision upon the number of lamps required in a given meat box and their proper locations. The latter is important because too close proximity to meat (within a few feet) may produce some discoloration, but less than that caused by low humidity.

Watch the Classified Advertisements page for bargains in equipment.

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ANEMOSTAT DRAFTLESS AIR DIFFUSERS

Insure Perfect Air Diffusion and Distribution Within A Cooler



Beef Chilling Room
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The ANEMOSTAT, by virtue of the principles employed, diffuses the incoming cooled air with the room air and draftlessly, evenly and positively distributes it throughout the stored products in all parts of the room.

DRAFTLESS DISTRIBUTION — Retards Dehydration • Reduces Shrinkage

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The ANEMOSTAT enables the accurate maintenance of conditions ideal for the storage of all food products for longer periods of time and with less loss and better appearance.

THERE IS AN ANEMOSTAT DESIGNED FOR EVERY PACKING HOUSE APPLICATION. ANEMOSTATS are being used for many purposes by leading Packers throughout the country.

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"NO REFRIGERATION SYSTEM IS MORE EFFICIENT THAN ITS AIR DISTRIBUTION"



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COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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MILWAUKEE MEAT TRENDS

Milwaukee, a city famous for its appreciation of tasty foods, has recently witnessed a slight decline in the popularity of sliced bacon and whole or half hams as compared with recent years, according to the nineteenth annual Consumer Analysis published by the *Milwaukee Journal*. The use of sliced smoked ham, however, has advanced, lard is showing a definite increase in consumer acceptance, and the popularity of spiced pork products such as Spam and Treet continues to rise.

"It is interesting to note," remarks the 1942 survey, "that the decrease in the use of vegetable shortening is picked up by lard in packages or pails. Apparently, some Greater Milwaukee families have changed over from the use of vegetable shortening to lard."

Use of frankfurts coincided closely with figures from the 1941 survey, with 92.8 per cent of the families surveyed reporting that they use this popular sausage item. More than three out of every five families buying wiener or frankfurters buy them by brand, the survey reports. The analysis supplies comparative figures on brand preferences for meat products, grocery items and a wide variety of other merchandise.

Eighty per cent of the Greater Milwaukee families owning dogs were buying canned dog food at the time the survey was made, early this year. Purchases of canned dog food during the year ended January 15, 1942, amounted to 12.6 cans per month for each family owning a dog.

ARMY MEAT INSPECTION

An idea of the vast quantities of food purchased by the United States Army is revealed by figures released by the Jersey City Quartermaster Depot—one of many quartermaster installations situated throughout the country. Capt. A. R. Thiele and his staff of three veterinary officers inspected during January 5,787,602 lbs. of beef, veal, pork, lamb, poultry, eggs, dairy products, sausage, shortening, fish and seafood.

Five different classifications of inspections are utilized by officers at the Jersey City Quartermaster Depot:

Inspections made at point of origin of the product or at the contractor's plant; inspection made on delivery at purchase, usually at the depot; inspections made at the depot of products received from other depots and which are government-owned before arrival there; inspection of all shipments leaving the Jersey City depot consigned to other depots, bases and stations; and inspections made on products leaving this depot for issue to troops or sale.

**BATAAN HAS FALLEN!
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FOOD TECHNOLOGISTS TO MEET

"Conserve for Victory" has been adopted as the watchword of the third annual meeting of the Institute of Food Technologists, which will open on June 15 at the Hotel Nicollet, Minneapolis.



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Under the chairmanship of M. E. Parker, production manager for Beatrice Creamery Co., Chicago, the program committee has scheduled four half-day general sessions, two luncheon sessions and one round-table discussion.

The conservation keynote of the program emphasizes the impact of heavy wartime demands upon existing supplies of strategic metals, ingredient commodities and packaging materials.

"The Role of Food Technology in War" will be the subject of an address by Lieut. Colonel Paul P. Logan, Quartermaster Department, U. S. Army. Dr. R. C. Newton, vice president of Swift & Company, will review "Recent Developments in Food Technology." "War Problems in Food Stock Pile Storage" will be discussed by Dr. J. C. Drummond, chief scientific adviser of the British Ministry of Food.

C. W. Stein, Federal Bureau of Investigation, special agent in charge, St. Paul, will cover the subject of industrial sabotage, while N. W. Shefferman, Sears, Roebuck & Co., will discuss "Labor Relations and the Food Technologist." Dehydration of foods and packaging and materials are two of the principal subjects to be covered in several papers scheduled for presentation at the meeting.

At the closing banquet on June 16, Dr. L. V. Burton, president of the organization, will be the featured speaker. For the first time, a presentation will be made of the Nicholas Appert medal award, sponsored by the Chicago section of the Institute of Food Technologists.

NEW ARMOUR BRANCH OPENS

Celebrating 46 years of business in Montgomery, Ala., Armour and Company held the formal opening of its new branch house in that city on March 25 with an open house program. C. W. Davis, manager, and members of his staff were on hand to conduct guests through the modern unit.

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Bureau of Industry and Commerce, State Department of Industrial Relations. Shefferman will discuss the Food Technology of foods and there are two of them covered in several presentations.

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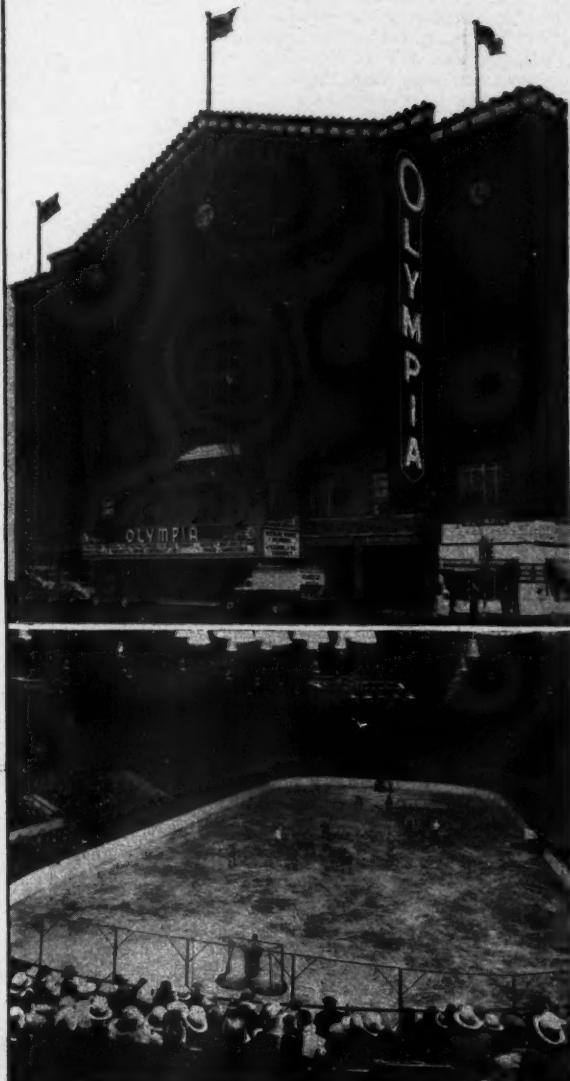
Like other leaders in the amusement industry, Detroit's Olympia—one of the world's largest sports arenas—depends upon calcium chloride brine for efficient refrigeration.

Olympia's superintendent states, "In the many years that we have used calcium chloride brine, we have never missed an ice schedule or had a shutdown due to faulty brine. I have found that it carries lower temperatures faster, with less pumping. This is important, because often we only have an hour or two to make ice for skating. In such peak load cases, calcium chloride brine is pumped through an 11-mile system of pipe at 18° below zero and even at this temperature flows perfectly free."

"Today, after years of use, the original brine is crystal clear and there is no evidence of corrosion (even on iron parts), in the entire system. This has meant a considerable saving in maintenance and replacements."

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Above two photos show the exterior and interior of one of the world's largest arenas — the Olympia, located in Detroit, Michigan. Hockey skating rink, in lower photo, is 210 x 85 feet — refrigerated with calcium chloride brine.

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FOR BETTER REFRIGERATION BRINE

Tank House Expert Makes Suggestions on Crackling Grades

By Tank House Superintendent

THE discussions in recent issues of THE NATIONAL PROVISIONER of specifications for products produced in the country rendering plant were of considerable interest to me and, I have learned, to many others engaged in the production and sale of cracklings, dry rendered tankage, blood, animal feeds, etc.

All of my working life has been de-

voted to the production of animal feeds. During the past 16 years I have been engaged in a supervisory capacity in the feed department of a midwestern meat packing plant. I do not feel competent to discuss specifications for products from fallen animal plants, nor am I prepared to suggest that specifications for products from packinghouse inedible rendering departments are necessary or even desirable.

However, it does seem to me that it would be valuable to have an agreement among packers as to just what grades of product from the rendering department should be offered for sale. Therefore, some discussion of what the various products are and the manner in which they are produced and utilized

to compound animal feeds should be helpful in aiding packers, renderers and purchasers of materials to talk the same language.

There are four general classes of animal proteins—blood, edible and inedible wet rendered products, dry rendered products and materials produced in country rendering plants from fallen animals.

Classes of Proteins

Packinghouse blood is used principally for mixing with cracklings (products from wet rendering plants) and dry rendered tankage (products from dry melters) to build up these products to the standard protein analysis. If blood is processed properly, it also finds a ready sale to calf meal manufacturers and other feed mixers, including producers of poultry feeds. Blood is sold as blood meal and blood flour, the latter being the higher grade product.

Wet rendered products are produced in what are known as wet rendering tanks, in which the material being rendered is in direct contact with live steam during the cooking operation. The resulting products may be either edible or inedible. After the raw material has been thoroughly cooked and the lard or grease drawn off, the residue is dropped into a container under the tanks and the liquid is drained. Liquid stick results from evaporating some of the water and concentrating the liquid. The solid material from the tanks is pressed to remove surplus water, dried and mixed with the liquid stick to bring the protein analysis of the mixture up to the desired point.

Wet rendering always produces two grades of finished products. The lower of these is known as wet rendered bone tankage and the other as digester tankage. Practically all of the production of wet rendering tanks is used in the manufacture of tankage, very little of it being sold "as is."

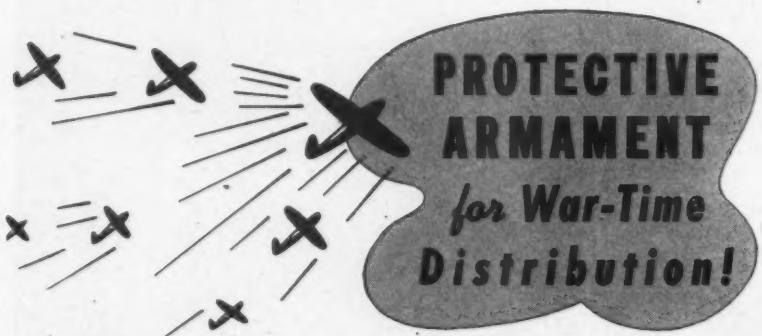
Dry rendering is looked upon by many in the meat packing industry as the modern, efficient and sanitary way to produce edible and inedible animal by-products. All products resulting from dry rendering are known to contain more food value than similar products made in wet rendering tanks. Another reason why dry rendered product is preferred by manufacturers of animal feeds is that it is low in free fatty acids, particularly when produced in meat packing plants.

Dry Rendered Tankage

Dry rendered tankage should be of two grades. The lower is always determined by color and protein percentage, the latter ranging from 45 to 55 per cent. The product is also sold and purchased subject to analysis, the result of the analysis determining the price.

The higher grades of dry rendered tankage analyze 55 per cent to 75 per cent protein. They are also sold subject to quality and analysis. The greater percentage of packinghouse dry rendered tankage, whether of domestic or

(Continued on page 32.)



Proper preservation of perishable foods eliminates waste in marketing . . . conserves food values vital to our national welfare.

Food merchants who are armed with Lipman Automatic Refrigeration are adequately equipped to fight waste and spoilage on the home front. They are also better prepared to defend themselves against the higher cost of doing business in wartime; against the possibility of losses due to refrigeration failure.

Before you invest in new refrigerating equipment, investigate the Lipman record of more than 30 years' standing in the field of dependable, low-cost food preservation.

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Smokehouse Installation

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Sawdust burner is located in the basement beneath the smokehouse, the duct leading from burner to heating coil and fan passing through the house. This arrangement is optional. The smoke duct can pass outside the house to the heating coil if conditions permit, which they did not in this case. A filter is installed in the smoke duct a short distance above the sawdust burner to trap ashes and soot and keep them out of the smokehouse and off products. A fresh air inlet equipped with an adjustable door is cut into the smoke duct immediately under the filter. Fresh air is also cleaned, therefore, before passing into the house.

The combination fresh air and smoke duct leads to the heating coil and fan and into the smokehouse, where the smoke and heated air are discharged through two No. 30 Anemostats installed in the center line of the room, equidistant between the two rails.

Smoke density is controlled by the draft supplied to the sawdust burner and a damper in the smoke duct. Temperature of the incoming smoke-laden air is controlled automatically by a Powers regulator, with thermostatic bulb inside the house, operating the valve controlling the admission of steam to the heating coils. This regulator can be set to give any temperature required within the range for which it is constructed.

Air and smoke are exhausted from the house by a small fan in the exhaust duct, the openings into which are near the floor. Exhaust duct is so arranged and connected with the fresh air and smoke duct that all of the air and smoke, or any desired percentages of them, can be either recirculated or exhausted to the atmosphere through the roof.

Product gives off moisture during the smoking operation; thus the relative humidity within the smokehouse tends to become high unless some of the moisture-bearing air is removed and replaced with fresh, drier air. The exhaust pipe arrangement provides a method, therefore, for regulating humidity by controlling the amounts of fresh air admitted to the house and the quantity of moisture-laden warm air and smoke discharged to the atmosphere. A steam jet could be installed in the fresh air and smoke duct to increase the relative humidity in the house if this were necessary.

An iron grill is placed over the floor section of the exhaust duct to protect it from damage. Openings into this duct are at the top and uptake is at rear of house. Uptake could also have been placed outside of the house had it been convenient to do so.

The house has been in operation several months. It is used almost continuously each working day and to date has given very satisfactory results, being easy to control and adjust. It was designed and installed by the Atmos Corp., Chicago.

OFFICE PROBLEMS IN WAR

"Office Management During the War" will be the theme of a seminar to be held by the Office Management Association of Chicago at Thorne hall, Chicago campus of Northwestern University, on April 24 and 25. Harvey G. Ellerd, vice president and director of personnel for Armour and Company, will be among those appearing on the program. Dr. Walter Dill Scott, president emeritus of Northwestern University, will also take part in the seminar.

Among subjects to be covered at the two-day session are current employment problems, what an office manager should know about civilian defense, factors affecting office environment, time and motion study in the office, how to meet shortages of office equipment and facilities, and morale among office employees during war. A number of practical and important phases of office management will be represented in exhibits staged in connection with the seminar. They will tie in closely with office management ideas offered by those on the program.



H. G. ELLERD

U. S. Nutrition Program Promotional Material

Adoption of a policy which allows industry cooperation under the National Nutrition Program has been announced by Federal Security Administrator Paul V. McNutt. The program—aimed at preserving and strengthening the nation's health through promotion of better nutrition—employs the theme, "U. S. Needs Us Strong—Eat Nutritional Food," in poster form and as the official insignia on all material tying up with the plan.

Official nutrition food rules, which translate the findings of some modern nutrition research into simple statements, have also been reproduced in poster form by the government. Both the nutrition theme and the food rules will be given wide distribution through government channels. Interested industries will also be allowed to reproduce the theme and food rules under conditions prescribed by the Office of Defense Health and Welfare Services.

Among conditions governing tie-ins with the nutrition program material are the following: Official food rules must be reproduced in their entirety; color must not be used to give undue emphasis to one food; if used in advertising, the advertisement cannot include a food not listed in the rules. Nothing that directly relates to the official national nutrition plan can be used on a product, package or container.

INCREASE YOUR PRESENT SMOKEHOUSE CAPACITY!

**REDUCE YOUR SMOKING TIME!
REDUCE YOUR SHRINKAGE!**

Not necessary to build new smokehouses or even
rebuild your present smokehouses.

ATMOS SMOKEHOUSE EQUIPMENT

will enable you to do this. Write for particulars.

ATMOS CORPORATION

3701 So. Morgan St.

Chicago, Illinois

Telephone—YARds 5250

Crackling Grades

(Continued from page 30.)

foreign origin, is purchased in the 45 to 55 per cent protein and the 55 to 75 per cent protein brackets.

Dry rendered tankage grades are further broken down according to the kind of equipment used in pressing the material after it comes from the dry melters, both hydraulic and expeller presses being used for this operation. Hydraulic presses produce a round cake of hard, dense product 1 in. or more thick and varying in diameter according to the size of the cylinder in which pressing took place. The cake must be put through a crusher and broken up before it can be ground. The expeller press produces small, relatively thin pieces of cracklings which can be shoveled directly into the grinder.

Cracklings produced in the dry melter during lard rendering are usually sent to the packinghouse feed department. Here they are blended with inedible dry rendered tankage to produce a high grade meat scrap much sought after for pet and poultry foods. Such a mixture usually has a very desirable color and odor and is low in free fatty acid content.

Products from the dead animal rendering plant should not be confused with the higher class material from the meat packing plant, whether such fallen animal products are produced in wet tanks or dry melters. Dry rendered tankage from fallen animals has a strong odor, is dark in color and usually contains considerable hair. This hair is the result of tanking whole hogs and other smaller animals and parts of animals on which there are patches of skin. Dry rendered tankage produced from fallen animals is usually high in free fatty acids. Perhaps all feed men will not agree with me, but it is my opinion that dry rendered tankage produced from fallen animals should be labeled as such to distinguish it from tankage produced in the meat packing plant.

My company has found the most satisfactory method of arriving at the grade of any quantity of wet or dry rendered tankage is to have the seller take representative samples of the ma-

terial at the time it is loaded for shipment and to have similar samples taken when the car is unloaded. Both sets of samples are sent to a laboratory for analysis, the average of all analyses determining the grade.

Following is my idea of the designation which should be given to all products from packinghouse inedible rendering and feed departments and country rendering plants:

Grade Recommendations

Rendering Plant Products	Ammonia, per cent
Blood16
Wet Rendered Tankage	Protein, per cent
Digester tankage (low grade).....	.35 to .45
Digester tankage (high grade).....	.40 to .60
Dry Rendered Tankage	45 to 55
Cracklings (low grade).....	45 to 55
Cracklings (high grade).....	.55 to .75
Fallen Animal Tankage	45 to 55
Tankage (low grade).....	.55 to .65
Tankage (high grade).....	55 to 65
Packinghouse Feeds Wet Rendered	60
Tankage	50
Meat scraps.....	50
Meat meal (mineralized).....	40
Dry Rendered	60
Fallen Animal Tankage	60
Tankage.....	50
Meat scrap.....	50
Blood	70
Blood meal.....	70
Blood flour.....	80

WPB Order Curtails Fluorescent Lighting

Output of fluorescent lighting fixtures (used in some meat plant locations) except for essential uses, has been halted by WPB order. For 20 days after April 2, manufacturers may produce fixtures and parts from materials on hand. Sixty days after the issuance of the order, the sale or shipment of fluorescent lighting fixtures will end except on orders bearing a rating of A-2 or better, or parts sold for maintenance and repair.

PROTECTING WAR PRODUCTION

A conference designed to publicize techniques for the protection of workers and plants in the interest of maximum production of vital war materials was staged on April 9 and 10 at the Stevens Hotel, Chicago. The program was held under the auspices of the Office of Civilian Defense of the Chicago metropolitan area, in cooperation with the Chicago Association of Commerce and the Illinois Manufacturers' Association.

Harvey G. Ellerd of Armour and Company, chairman of the committee on industrial relations, Illinois Manufacturers' Association, was chairman at the afternoon session of April 9. Among the program features were an address by W. J. White, Federal Bureau of Investigation, on industrial plant protection as it relates to sabotage and espionage, and an address on guarding military production and educating personnel by E. L. McMillen, Studebaker Corp.

Other speakers participating in the two-day conference covered various phases of plant protection, health of the industrial worker during the emergency, guarding against fire losses, industrial safety programs, the effects of shock from bombings, and other subjects relating to the general theme. Several illustrative films were also shown.

FINANCIAL NOTES

The board of directors of Wilson & Co. has declared a dividend of \$1.50 per share on the company's \$6 preferred stock, to apply on accumulations for the period from August 1, 1941, to October 31, 1941. The dividend is payable on May 1, 1942, to stockholders of record at the close of business on April 17.

For the 16 weeks ended February 21, 1942, profit of \$54,396 after depreciation, etc., but before provision of \$15,037 for interest on convertible debentures and before any provision for federal income or excess profits taxes, was reported by Adolf Gobel, Inc., New York. This compared with a profit of \$16,354 for a corresponding period in 1941.

FRESH and FRESH FROZEN FAT BEEF TRIMMINGS

100% Lean Meat • Flank Steaks • Shin Meat

FRESH BONELESS PLATE
(PASTRAMA) PIECES
READY FOR CURING

FRESH TRIMMED BRISKETS
No. 1 and No. 2
READY FOR CURING

Packed in Slack Barrels • All Quotations FOB NYC
Prompt Attention to Sample Shipments

NEW YORK MEAT PACKING CO., INC.
646-658 Bergen Avenue • New York City, N. Y.

CONSULTING CHEMIST

Analyses • Research • Consultation

SPECIALIST IN ALL MEAT PACKING
OPERATIONS, INCLUDING CANNING

JEAN E. HANACHE

82-03 165th Street, Jamaica, New York

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NOTES

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Swift's Bland Lard Wins Ready Market

DURING the last two or three years the meat packing industry has been devoting much attention to lard improvement; new types of lard and new methods of packaging have been developed by individual companies and cooperative effort and the application of standards have raised the general level of lard quality considerably. Perhaps the most outstanding achievement of the industry as a whole has been the perfection and acceptance of "defense" style lard by the U. S. Army.

Swift's new bland Silverleaf lard is a noteworthy development by an individual meat packing company. After a full year of restricted and carefully watched marketing, this lard has received marked consumer acceptance and trade attention for its contribution to the solution of the lard problem.

It is lard and it's called lard—an all-purpose, odorless and tasteless lard that can be kept open at room temperature without becoming rancid. Laboratory-tested and consumer-tried, the new bland Silverleaf lard, as well as the Swift program of merchandising it, contains several features new to the trade.

Regarded by food scientists as the most important lard development in 20 years is the process by which stability

is imparted to the product. Heretofore, the only practical preventive for oxidation of lard has been to keep it in closed containers at low temperatures. Under a patented process, Swift & Company stabilizes the lard with minute amounts of gum guaiacum, anti-oxidant vegetable substance obtained from the sap of the tropical guaiacum tree.

No Refrigeration Needed

By this method it has been found possible to protect lard's natural advantages and at the same time keep it fresh when exposed to air without refrigeration. When the cover is off the container, under ordinary conditions of use, the lard does not need to be kept under refrigeration.

The new lard maintains new standards of purity and has no flavor or odor. Equally prized with this bland characteristic is the true whiteness of the product.

All-purpose utility is guaranteed by the high smoke point of the new bland lard, which is not only high for lard, but is also higher than that of some hydrogenated shortenings. Swift's new bland Silverleaf lard has a smoke point of 420 degs. F., which adapts it to deep fat frying. The lard's smoke point of 420 degs. F. is above the best frying temperature for any food, compared with 350 to 425 degs. F. for other frying fats.

More than ten years of intensive research have gone into development of

Swift's new process. The discovery was shared by Dr. R. C. Newton, vice president in charge of research, then chief chemist, and Dr. D. P. Grettie, of the Swift research laboratories. Work was topped off by four years of testing lard containing gum guaiac in laboratories of the University of Chicago. Under an exhaustive battery of tests by Professor A. J. Carlson of the department of physiology, value of the new product as a food was proved. Lard containing gum guaiac was proved by Professor Carlson to have retained all the healthful qualities which are present in the natural product.

The long plastic range remained also, the new bland lard being workable right from the refrigerator. A higher shortening power than that possessed by the costlier shortenings was demonstrated by the new product.

Digestibility of the product is superior to many other shortenings, being up to 97 per cent of the amount eaten. Lard has been found nutritionally equal or superior to any of the common food fats, while research at the University of Minnesota has proved it to be the most satisfactory source of the essential fatty compound, linoleic acid, essential for growth and a preventive of certain skin diseases.

Added to these qualities is the greater stability of the new lard, which imparts longer keeping to the product and enables a most effective merchandising and selling effort for it.

"It's Natural Casings for
Finer Tasting Sausage!"

MAX SALZMAN, INC.
1310 WEST 46th STREET, CHICAGO, ILLINOIS

PENTZ & ROBERTS, Agents
6 Church Square
Capetown, S. Africa

CLEANERS OF HOG AND SHEEP CASINGS

INVENTORY
CONTROL PLAN
FOR
STOCKINETTE BAGS

SHROUD CLOTHS AND OTHER COTTON GOODS

WRITE TODAY FOR DETAILS!

CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO
STOCKINETTES - DUBLEGE BEEF AND CALF SHROUDS



STEDMAN 2-STAGE
GRINDERS
FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

PORK SAUSAGE SEASONING SOUTHERN STYLE

- FLAVOR WILL NOT FRY AWAY
- CONSISTENTLY UNIFORM
- ECONOMICAL

Write for generous free samples!

MEAT INDUSTRY



657 W. RANDOLPH ST.

SUPPLIERS, INC.

CHICAGO, ILLINOIS

MARKET SUMMARY

DETAILED INFORMATION INDEX

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L. C. L. Prices.....	37	Livestock.....	44

Hogs and Pork

HOGS

Chicago hog market this week: Butchers 35 to 40c higher; sows 50 to 65c up.
Thurs. Week ago
Chicago, top \$14.50 \$14.00
4 day avg. 14.25 13.70
Kan. City, top..... 14.25 13.85
Omaha, top 14.25 13.85
St. Louis, top..... 14.25 13.75
Corn Belt, top.. ... 14.30 13.80
Buffalo, top 14.60 14.10
Pittsburgh, top .. 14.50 14.00
Receipts—20 markets
4 days 310,000 333,000
Slaughter—
27 points*..... 698,821 662,458
Cut-out 180- 220- 240-
result 220 lb. 240 lb. 270 lb.
This week....-.75 -1.00 -1.18
Last week....-.38 -.59 -.73

PORK

Chicago carlot pork:
Gr. hams,
all wts 24% @25% 24% @25%
Loins, all wts. 23 @27 22½ @26½
Bellies, all wts. 15% @16 15% @16
Picnics,
all wts. 23½ @23% 23½ @23%
Reg. trimmings. 19½ @20 19½ @20
New York:
Loins, all wts. 27 @29 25 @27
Butts, all wts. 30 @32 30 @31
Boston:
Loins, all wts. 28 @30 25½ @28
Philadelphia:
Loins, all wts. 26 @28½ 25½ @27½
Butts, all wts. 29 @31 28 @30½

LARD

Lard—Cash 12.69½	12.69½
Loose 11.42½	11.42½
Leaf 11.61½	11.61½

*Week ended April 4.

Cattle and Beef

CATTLE

Chicago prices used in compilations unless otherwise specified.

Chicago cattle market this week: Choice long-fed steers 25c higher; others mostly steady. Canners and cutters steady. Bulls 25c higher.

Thurs. Week ago
Chicago steer top...+\$15.00 \$16.15
4 day avg..... 13.35 13.15
Kan. City, top..... 14.65 14.50
Omaha, top 14.00 15.75
St. Louis, top..... 13.50 13.15
St. Joseph, top.... 13.75 13.50
Bologna bull top.... 10.75 10.50
Cutter cow top..... 9.10 9.10
Canner cow top..... 8.00 8.00

Receipts—20 markets
4 days 177,000 203,000
Slaughter—
27 points* 158,477 157,743

BEEF

Steer carcass, good
700-800 lbs.
Chicago ... \$20.00@21.50 \$19.50@21.00
Boston ... 19.50@21.00 19.50@21.00
Phila. 20.00@20.50 19.50@20.50
New York. 19.50@21.00 19.50@20.50
Dressed canners, No.
350 lbs. up..... 14 .14%
Cutters, 400@450 lbs.... 15 .15%
Cutters, 450 lbs. up.... 15 .15%
Bologna bulls,
600 lbs. up..... 16½ .16

*Week ended April 4.

+Choice grades absent.

MARCH SLAUGHTER

Cattle	929,008
Hogs	4,134,318
Sheep	1,668,688

By-Products

HIDES

Thurs. Week ago
Chicago hide market strong.
Native cows..... .15½ .15½
Kipskins20 .20
Calfskins25½ .25½
Shearlings 2.25 2.25

TALLOW, GREASES, ETC.

New York tallow market active.
Extra 9.71¼ 9.71¼
Chicago tallow market strong.
Prime 9.71¼ 9.71¼
Chicago greases quiet.
White 9.71¼ 9.71¼
New York greases unchanged.
White 9.71¼ 9.71¼
Tankage (low test).... 1.17½ 1.20
11-12% tankage..... 5.45 5.45
Digester tankage
60% 74.00 74.00
N.Y. Cottonseed oil,
Val. & S.E..... 12½ 12%

BUSINESS INDICATORS

Wholesale Prices (1926=100)

Mar. 28	Feb. 28
1942	1942
Foods	95.9 95.5
Manfd. Prod... 97.9 97.4	

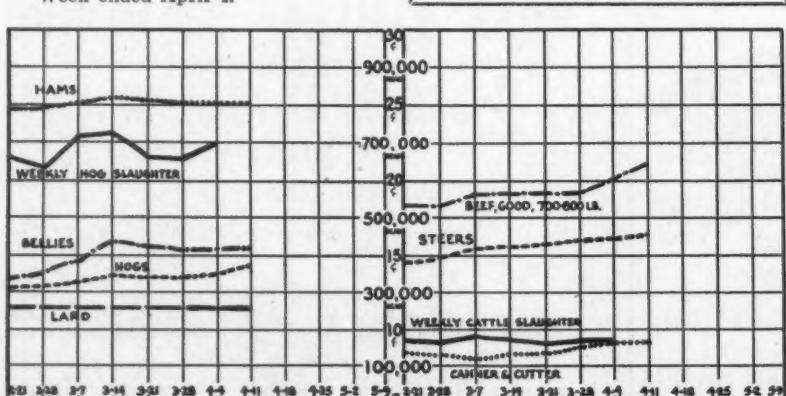
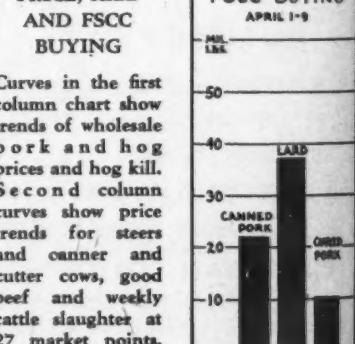
Employment (1923-25=100)

Feb. 1942	Jan. 1942
Manufacturing. 132.9 132.4	
Meat Packing. 136.8 143.8	
Pay Rolls (1923-25=100)	

Manufacturing. 176.9 173.5
Meat Packing. 160.1 182.4

PRICE, KILL AND FSCC BUYING

FSCC BUYING APRIL 1-9



N INDEX
Greases... 39
Oils.... 40
..... 41
..... 44

cts

Week ago
.15%
.20
.25%
2.25
changed.
2 .15%
16 .16%

S. ETC.
active. 9.71%
1/4 9.71%
strong. 9.71%
1/4 9.71%

1/4 9.71%
ged. 9.71%
1/4 9.71%
1/2 1.20
5 5.45

0 74.00

2% 12%

ATORS
=100)
Feb. 28
1942
95.5
97.4

=100)
Jan.
1942
132.4
143.8

00)
173.5
182.4

CC BUYING
APRIL 1-9



—April 11, 1942

The Rule of Quality

There can be no compromise with our inflexible Rule of Quality. Strict laboratory technique governs every step in the production of Stange's C.O.S. Seasoning. Only thus are we able to assure our customers the degree of purity necessary to ingredients entering into the manufacture of Quality Food Products. We know and our customers know that Stange's C.O.S. Seasonings are as sterile as laboratory control can make them. They do not add to the bacteria unavoidably present in most foods.

Natural, whole spices, newly ground are the only basis of Stange's C.O.S. Seasonings. By our patented process, we extract all the spice essentials (seasoning properties), discarding the pith, fibre and foreign matter. All the natural goodness and flavoring quality inherent in the spices are retained in the purest possible form. These extractions of ground spices are then incorporated into a soluble, neutral carrier and are known as Stange's C.O.S. (Cream of Spice) Seasonings.

Insist on the protection of this Rule of Quality by buying only Stange's C.O.S. Seasonings for all of your products. These Seasonings are uniform in flavor. They blend thoroughly and uniformly into any product without discoloration or grittiness. Once your spice formula is set up with Stange's C.O.S. Seasonings, that formula never varies. This insures a uniformity of flavor not obtainable by any other means.

Individual seasonings or blends available for: Frankfurters, Pork Sausage, Liver Sausage, Bologna, Meat Loaves and other specialties.

Write us on any question relating to the Seasoning of your products. Samples of any of the above blends or the individual Seasonings used in these blends will be sent, upon request, for testing in your own laboratory or in your own products.

WM. J. STANGE COMPANY
Manufacturers of Peacock Brand Certified Food Colors

2536 W. MONROE STREET

• CHICAGO, ILLINOIS

Western Branches: 1260 Sansome Street, San Francisco - 923 E. Third Street, Los Angeles

The National Provisioner—April 11, 1942

Page 35

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Apr. 9, 1942

REGULAR LARD

	Green	↑S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25½
14-16	24%	25
10-16 range	24%

BOILING LARD

	Green	↑S.P.
16-18	24	25
18-20	23%	24%
20-22	23%	24%
16-20 range	23%
16-22 range	23%

SKINNED LARD

	Fr. & Fr. Fran.	↑S.P.
10-12	27%	27%
12-14	27 @ 27½	27½
14-16	26 @ 26½	26½
16-18	26	26½
18-20	25%	26
20-22	25%	26
22-24	25%	25½
24-26	25%	25%
25-30	25%	25%
25/up, 2's inc.	25%

PICNICS

	Green	↑S.P.
4-6	23%	23½ n
6-8	23%	23½ n
8-10	23%	23½ n
10-12	23%	23½ n
12-14	23%	23½ n
8/up, 2's inc.	23%

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)

	Green	↑D.C.
6-8	19%	20%
8-10	19%	20%
10-12	19%	20
12-14	17½ @ 17½	18% @ 18%
14-16	17½ @ 17½	18%
16-18	17½	18%

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

	16½ @ 16½
20-25	15½ @ 16

D. S. BELLIES

	Clear	Rib
16-18	16n
18-20	16n
20-25	15% @ 16	15% @ 16
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

D. S. FAT BACKS

	11½
6-8	11½
8-10	11½
10-12	11½
12-14	12
14-16	12½
16-18	12½
18-20	12%
20-25	12%

OTHER D. S. MEATS

	0-8	12½ n
Regular plates	4-6	11½ @ 11½
Clear plates	4-6	11½ @ 11½
D. S. jowl butts		12½
S. P. jowls		12½
Green square jowls		14
Green rough jowls		12½
Green skin'd jowls l. c. c.		18½ @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	12.69½ b	11.42½ b	11.61½ b
Saturday, April 4			
Monday, April 6	12.69½ b	11.42½ b	11.61½ b
Tuesday, April 7	12.69½ b	11.42½ b	11.61½ b
Wednesday, April 8	12.69½ b	11.42½ b	11.61½ b
Thursday, April 9	12.69½ b	11.42½ b	11.61½ b
Friday, April 10	12.69½ b	11.42½ b	11.61½ b

Packers' Wholesale Prices

	Refined lard, tierces, f.o.b. Chgo.	14%
Kettle rend., tierces, f.o.b. Chgo.		15
Leaf, kettle rend., tierces, f.o.b. Chgo.		15
Neutral, tierces, f.o.b. Chicago		14½
Shortening, tierces, c.a.f.		17

Havana, Cuba Pure Lard Price

Wednesday, April 8..... 16.62½%

FUTURE PRICES

SATURDAY, APRIL 4, 1942

LARD:

	Open	High	Low	Close
*May	12.82½ b	12.82½ b	12.82½ b	12.82½ b
July	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sept.	12.82½ b	12.82½ b	12.82½ b	12.82½ b
No sales.
Open interest:	May, 359; July, 134; Sept., 9;
total, 502 lots.

CLEAR BELLIES:

	May.....	16.00n

MONDAY, APRIL 6, 1942

LARD:

	Open	High	Low	Close
*May	12.82½ b	12.82½ b	12.82½ b	12.82½ b
July	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sept.	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sales: May, 3
Open interest: May, 300; July, 134; Sept., 9;
total, 503 lots.

CLEAR BELLIES:

	May.....	16.00n

TUESDAY, APRIL 7, 1942

LARD:

	Open	High	Low	Close
*May	12.82½ b	12.82½ b	12.82½ b	12.82½ b
July	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sept.	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sales: May, 7
Open interest: May, 300; July, 134; Sept., 9;
total, 504 lots.

CLEAR BELLIES:

	May.....	16.00n

WEDNESDAY, APRIL 8, 1942

LARD:

	Open	High	Low	Close
*May	12.82½ b	12.82½ b	12.82½ b	12.82½ b
July	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sept.	12.82½ b	12.82½ b	12.82½ b	12.82½ b
Sales: May, 7
Open interest: May, 300; July, 134; Sept., 9;
total, 505 lots.

CLEAR BELLIES:

	May.....	16.00n

THURSDAY, APRIL 9, 1942

LARD:

May.....	12.82½ b
July.....	12.82½ b
Sept.....	12.82½ b

One sale.

Open interests: May, 357; July, 134; Sept., 9; total, 500 lots.

CLEAR BELLIES:

May.....	16.00n

FRIDAY, APRIL 10, 1942

LARD:

May.....	12.82½ b
July.....	12.82½ b
Sept.....	12.82½ b

One sale.

Open interests: May, 357; July, 134; Sept., 9; total, 500 lots.

CLEAR BELLIES:

May.....	16.00n

FEB. MEAT PRODUCTION

Meat production in federal inspected plants during February of this year was greatest for that month since 1927, the Department of Agriculture reports. Output for the month at 1,270,957,000 lbs. compared with 1,138,576,000 lbs. for the same month a year earlier. Production for the first two months of this year at 2,998,537,000 lbs. compares with 2,494,206,000 lbs. in the same period of last year.

Beef production during February at 472,655,000 lbs. was 127 per cent of a year ago and 133 per cent of the 5-year average (1937-42). Veal (40,502,000 lbs.) was 102 per cent of a year ago and 101 per cent of the average. Production of pork and lard at 696,100,000 lbs. was 104 per cent of a year earlier and 122 per cent of the average. Lamb and mutton produced (61,701,000 lbs.) was 101 per cent of a year earlier and 107 per cent of the average. Lard production at 128,465,000 lbs. was 109 per cent of a year earlier and 130 per cent of the 5-year average.

CUT-OUT RESULTS ARE POOREST IN MONTHS

(Chicago costs and prices, first four days of week.)

	Pct. live wt.	Price per lb.	Value per cwt.

MEAT AND SUPPLIES PRICES

Chicago

1942

12.82½^b
12.82½^b
12.82½^b

134; Sept., 9;

16.00n

48

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-270 lbs.—

Value	
Price per cwt.	
per lb. alive	

23.6 \$3.28

23.2 1.30

28.0 1.15

24.0 2.85

17.0 1.84

9 .45

11.1 .47

11.3 .37

11.2 .34

11.4 1.21

12.3 .30

19.6 .55

... .15

... .50

... \$13.76

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended Apr. 9, 1942	Cor. week, per lb.
Prime native steers—		nominal
400-600	20	20
600-800	20	20
800-1000	20½	20½
Good native steers—		
400-600	21½ @ 22	17
600-800	21 @ 21½	17
800-1000	20½ @ 21	17
Medium steers—		
400-600	19½ @ 20½	15% @ 16½
600-800	19½ @ 20½	15% @ 16½
800-1000	19½ @ 20½	15% @ 16½
Hifers, good, 400-600	20% @ 21	16½
Cows, 400-600	16 @ 16½	12% @ 13½
Hind quarters, choice	25	24
Fore quarters, choice	18½	16

Beef Cuts

Steer loins, choice, 60/65	38	unquoted
Steer loins, No. 1	35	29
Steer loins, No. 2	32	26
Steer short loins, choice, 30/35/50	30	unquoted
Steer short loins, No. 1	45	34
Steer short loins, No. 2	38	32
Steer loin ends (hips)	30	26
Steer loin ends, No. 2	28	24
Cow loins	20½	18
Cow short loins	20½	18
Cow loin ends (hips)	20½	18
Steer ribs, choice, 30/40	28	unquoted
Steer ribs, No. 1	26	22
Steer ribs, No. 2	23	19
Cow ribs, No. 2	18	13½
Cow ribs, No. 3	17	13
Steer rounds, choice, 80/100	22½	unquoted
Steer rounds, No. 2	22	19½
Steer chuck, choice, 80/100	10	unquoted
Steer chuck, No. 1	18½	15½
Steer chuck, No. 2	15	13½
Cow rounds	10½	13
Steer chucks	13½	10½
Steer plates	13½	10½
Briquets No. 1	16½	17½
Cow navel ends	12½	10
Steer navel ends	11	8
Fore shanks	13	10
Hind shanks	10	8
Strip loins, No. 1 bns.	72	70
Strip loins, No. 2	52	35
Striploin butts, No. 1	39	30
Striploin butts, No. 2	35	21
Beef tenderloins, No. 1	65	65
Beef tenderloins, No. 2	65	60
Boneless steaks	28	24
Flank steaks	28	24
Shoulder chops	22	17½
Hanging tenderloins	18	16
Inside, green, 12/18 range	28	19½
Outside, green, 8 lbs. up	24½	17½
Knuckles, green, 8 lbs. up	26	18½

Beef Products

Brains	10	8
Hearts	13	11
Tongues	20	18
Sweetbreads	28	15
Ox-tail	11	12
Fresh tripe, plain	10	5
Fresh tripe, H. C.	15	10
Livers	28	23
Kidneys	10	8

Veal

Choice carcass	22½	17
Good carcass	21	16
Good saddles	26	21
Good racks	17	14
Medium racks	15½	12½ @ 13½

Veal Products

Brains, each	15	10
Sweetbreads	42	31
Calf livers	58	57

Lamb

Choice lambs	19	18
Middle lambs	17	17
Choice saddles	23	22
Middle saddles	22	20
Choice fore	17	14
Middle fore	15 @ 16	13
Lamb fries	12	11
Lamb tongues	17	17
Lamb kidneys	17	15

Mutton

Heavy sheep	9	9
Light sheep	12	11
Heavy saddles	10	11
Light saddles	14	13
Heavy fore	8	7
Light fore	9	9
Mutton legs	15	17
Mutton loins	13	11
Mutton stew	8	7
Sheep tongues	11	11
Sheep heads, each	11	11

FRESH PORK AND PORK PRODUCTS

Pork loins, 8/10 lbs. av.	29	18
Picnics	26½	12½
Skinned shoulders	28	13
Tenderloins	38	30
Spareribs	17½	12
Back fat	14	7
Boston butts	31	17
Boston butts, cellar trim, 2/4	36	22
Hocks	20	10
Tails	13	7
Neck bones	4½	8
Slip bones	22	8
Blade bones	20	10
Pigs' feet	5	3½
Kidneys, per lb.	8	4
Livers	15	8
Brains	11	8
Ears	5	4
Snouts	7½	4½
Heads	8½	6
Chitterlings	8	6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	30% @ 32½
Fancy skinned hams, 14/16 lbs., parchment paper	31% @ 32
Standard reg. hams, 14/16 lbs., plain	29½ @ 30½
Picnics, 4/8 lbs., short shank, plain	31 @ 32
Picnics, 4/8 lbs., long shank, plain	31 @ 32½
Fancy bacon, 6/8 lbs., plain	29 @ 28½
Standard bacon, 6/8 lbs., plain	26 @ 26½
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	48 @ 52
Outsides, 5/9 lbs.	46 @ 52
Knuckles, 5/9 lbs.	46 @ 52
Cooked hams, choice, skin on, fattened	51½
Cooked hams, choice, skinless, fattened	nominal
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinned, fattened	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$28.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular triple, 200-lb. bbl.	25.50
Honeycomb triple, 200-lb. bbl.	28.00
Pocket honeycomb triple, 200-lb. bbl.	31.50

DRIED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$24.00
80-100 pieces	23.50
100-125 pieces	23.00
Clear plate pork, 25-35 pieces	23.00
Bean pork	25.00
Brisket pork	36.00
Plate beef	26.50
Extra plate beef	27.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	19½ @ 20
Special lean pork trimmings 85%	33 @ 33½
Extra lean pork trimmings 95%	35
Pork cheek meat (trimmed)	19 @ 19½
Pork hearts	12 @ 12½
Pork livers	11½ @ 12
Native boneless bull meat (heavy)	21
Boneless chuck	20% @ 21
Shank meat	18
Beef trimmings	15% @ 16
Dressed canners, 350 lbs. and up	14
Dressed cutter cows, 400-500 lbs.	15
Dr. bologna bulls, 600 lbs. and up	16½
Tongues, No. 1 canner trim	16
Head cheese	10½
New English luncheon specialty	36
Minced luncheon specialty, choice	26½
Tongue and blood	28
Blood sausage	24
Souse	21
Polish sausage	31½
Cervelat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Horteliner	41
L. G. salami, choice	58
Milano salami, choice, in hog bungs	50
B. C. salami, new condition	50
Frisses, choice, in hog middles	56
Genos style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	52
Italian style hams	45½

DRY SAUSAGE

CURING MATERIALS

Nitrite of soda (Chgo. w/has. stock).	G.W.
In 400-lb. bbls., delivered	5.75
Saltpeter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	5.50
Small crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda, unquoted	
Salt, per ton, in minimum car of 50,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.	8.74
Standard gran., f.o.b. refiners (2%).	5.48
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, Ia., less 2%.	5.10
Dextrose, in car lots, per cwt. (cotton).	4.77
in paper bags.	4.72

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1¾ in.	16 @ 18
180 pack	16 @ 18
Domestic rounds, over 1½ in.	35 @ 37
140 pack	35 @ 37
Export rounds, wide, over 1½ in.	50
1½ in.	25
Export rounds, narrow, 1½ in. or under	28
No. 1 weasands	.06 @ .06
No. 2 weasands	.03 @ .03
No. 1 bungs	18 @ 20
No. 2 bungs	12
Middles, medium, 1½ @ 2 in.	50
Middles, select, wide, 2@2½ in.	65
Middles, select, extra, 2½ in. in. 90 @ 10	10
Middles, select, extra, 2½ in. & up.	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Hog casings:	
Extra narrow, 20 mm. & dn.	2.45
Narrow, 20-22 mm.	2.85 @ 2.40
Medium, medium, 32@35 mm.	1.95 @ 2.00
English, medium, 35@38 mm.	1.65 @ 1.63
Wide, 35@43 mm.	1.55
Extra wide, 42 mm.	1.43
Export bungs	.24
Large prime bungs	.22
Medium prime bungs	.1

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	22½ @ 24
Choice, native, light.....	22½ @ 25
Native, common to fair.....	19 @ 21

Western Dressed Beef

Native steers, good, 600-800 lbs.....	19½ @ 21½
Native choice yearlings, 400-600 lbs.....	22 @ 23
Good to choice heifers.....	19 @ 20
Good to choice cows.....	17 @ 17½
Common to fair cows.....	16 @ 17
Fresh bologna bulls.....	17½ @ 18

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @ 28	29 @ 30
No. 2 ribs.....	25 @ 26	27 @ 28
No. 3 ribs.....	23 @ 24	24 @ 27
No. 2 loins, prime.....	28 @ 30	33 @ 35
No. 3 loins.....	26 @ 28	30 @ 32
No. 1 loins.....	24 @ 26	26 @ 28
No. 1 tenderloin and ribs.....	24 @ 27	27 @ 28
No. 2 hinds and ribs.....	25 @ 26	24 @ 26
No. 1 rounds.....	23 @ 24	20 @ 21
No. 2 rounds.....	21 @ 22	19 @ 20
No. 3 rounds.....	20 @ 21	18 @ 19½
No. 1 chuck.....	20 @ 21	20 @ 21
No. 2 chuck.....	19 @ 20	19 @ 20
No. 3 chuck.....	17 @ 18	18 @ 19
Rolls, reg. 4/6 lbs. av.....	23	30
Rolls, reg. 6/8 lbs. av.....	26	32
Tenderloins, steers.....	50	65
Tenderloins, cows.....	30	35
Tenderloins, bulls.....	35	40
Shoulder clods.....	24	25

DRESSED VEAL

Good.....	22 @ 23
Medium.....	21 @ 22
Common.....	20 @ 21

DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	20 @ 21
Lambs, good to medium.....	18 @ 20
Lambs, medium.....	17½ @ 19
Sheep, good.....	9½ @ 11½
Sheep, medium.....	7½ @ 9½
Spring lambs, good to choice.....	23 @ 24
Spring lambs, medium to good.....	21 @ 23

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$19.75 @ 19.88
Pigs, small lots (100 lbs. down)	
head on; leaf fat in.....	20.50 @ 20.75

FRESH PORK CUTS

	Western
Pork loins, fresh, 10/12 lbs.....	28 @ 29
Shoulders, 10/12 lbs.....	27 @ 27½
Butts, regular, 4/6 lbs.....	30½ @ 31
Hams, regular, 10/12 lbs.....	29 @ 30
Hams, skinned, fresh, 10/12 lbs.....	30 @ 31
Picnics, fresh, 6/8 lbs.....	27 @ 28
Pork trimmings, 90/95% lean.....	38 @ 39
Pork trimmings, regular, 50% lean.....	22½ @ 23½
Spareribs, medium.....	18 @ 19
	City
Pork loins, fresh, 10/12 lbs.....	29 @ 31
Shoulders, 6/8 lbs. av.....	26 @ 27
Butts, regular, 1½/3 lbs.....	38 @ 39
Hams, regular, 10/12 lbs.....	28 @ 29
Hams, skinned, fresh, 10/12 lbs.....	30 @ 31
Picnics, fresh, 4/6 lbs.....	25½ @ 26½
Pork trimmings, extra lean, 90/95% lean.....	38 @ 39
Pork trimmings, regular, 50% lean.....	22 @ 23
Spareribs, medium.....	20 @ 21
Boston butts, 4/6 lbs.....	32 @ 33

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	50
Cooked hams, choice, skinless, fatted.....	53

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @ 34
Regular hams, 10/12 lbs. av.....	32 @ 34
Regular hams, 12/14 lbs. av.....	32 @ 34
Skinned hams, 10/12 lbs. av.....	33 @ 35
Skinned hams, 12/14 lbs. av.....	33 @ 35
Skinned hams, 16/18 lbs. av.....	30½ @ 34
Skinned hams, 18/20 lbs. av.....	31 @ 33
Picnics, 6/8 lbs. av.....	28 @ 29
Picnics, 4/6 lbs. av.....	28 @ 29
Bacon, boneless, western.....	29 @ 31
Bacon, boneless, city.....	28 @ 30
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	30 @ 31

BUTCHERS' FAT

Shop fat.....	\$4.00 per cwt.
Brawn fat.....	5.00 per cwt.
Edible suet.....	5.75 per cwt.
Inedible suet.....	5.50 per cwt.

GREEN CALFSKINS

5-6 9½-12½ 12½-14 14-18 18 up	
Prime No. 1 veals.....	2.20 2.25 3.40 3.70
Prime No. 2 veals.....	2.10 2.00 3.10 3.30
Buttermilk No. 1.....	2.70 2.85 2.50
Buttermilk No. 2.....	2.17 2.25 2.75
Branded grubby.....	1.75 1.90 1.85 2.00
Number 3.....	1.75 1.90 1.85 2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, April 9, 1942:

FRESH BEEF:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$21.00 @ 22.00			
500-600 lbs.	21.00 @ 22.00			
600-700 lbs. ²	21.50 @ 22.50	\$21.50 @ 22.50	22.00 @ 22.50	\$22.00 @ 22.50
700-800 lbs. ²	21.50 @ 22.50	21.00 @ 22.00	21.50 @ 22.00	21.50 @ 22.00
STEER, Good:				
400-500 lbs. ¹	19.50 @ 21.00			
500-600 lbs.	19.50 @ 21.00			
600-700 lbs. ²	20.00 @ 21.50	19.50 @ 21.50	20.00 @ 21.50	20.00 @ 21.50
700-800 lbs. ²	20.00 @ 21.50	19.50 @ 21.00	20.00 @ 21.00	20.00 @ 20.50

STEER, Commercial:				
400-600 lbs.	17.50 @ 19.00			
600-700 lbs.	18.50 @ 20.00	18.50 @ 19.50	18.50 @ 19.50	18.50 @ 19.50
STEER, Utility:				

400-600 lbs. ¹	16.50 @ 17.50	17.50 @ 18.50	17.50 @ 18.50	17.50 @ 17.50
COW (All weights):				
Commercial	16.25 @ 16.50	17.00 @ 18.00	17.00 @ 18.00	16.50 @ 17.00
Utility	16.00 @ 16.25	16.50 @ 16.50	16.00 @ 16.50	16.00 @ 16.50

VEAL, Choice:				
80-130 lbs.	20.00 @ 22.00	21.00 @ 24.00	21.00 @ 23.00	21.00 @ 23.00
VEAL, Good:				
50-80 lbs.	18.00 @ 19.00	19.00 @ 21.00	18.00 @ 20.00	18.00 @ 20.00
80-130 lbs.	19.00 @ 20.00	20.00 @ 21.50	19.00 @ 21.00	20.00 @ 22.00

VEAL, Commercial:				
50-80 lbs.	15.00 @ 17.00	16.00 @ 17.00	15.50 @ 16.50	16.00 @ 17.00
80-130 lbs.	15.00 @ 17.00	16.00 @ 17.00	15.00 @ 16.00	15.00 @ 16.00
VEAL, Utility:				
All weights	14.00 @ 15.00	15.00 @ 18.00	15.00 @ 17.00	16.00 @ 17.00

FRESH LAMB AND MUTTON:	CHICAGO	BOSTON	NEW YORK	PHILA.
LAMB, Choice:				
30-40 lbs.	19.00 @ 20.00	19.00 @ 20.00	19.00 @ 20.00	19.00 @ 20.00
40-45 lbs.	19.00 @ 20.00	19.00 @ 19.00	17.50 @ 19.00	18.00 @ 19.00
45-50 lbs.	17.00 @ 18.00	17.00 @ 18.00	16.50 @ 17.50	17.00 @ 18.00
50-60 lbs.	16.00 @ 17.00	16.00 @ 17.00	15.50 @ 16.50	16.00 @ 17.00
LAMB, Good:				
30-40 lbs.	18.00 @ 19.00	18.00 @ 19.00	18.00 @ 19.00	18.00 @ 19.00
40-45 lbs.	18.00 @ 19.00	17.00 @ 18.00	17.00 @ 18.00	17.00 @ 18.00
45-50 lbs.	16.00 @ 17.00	16.00 @ 17.00	16.00 @ 17.00	16.00 @ 17.00
50-60 lbs.	15.00 @ 16.00	15.00 @ 16.00	15.00 @ 16.00	15.00 @ 16.00
LAMB, Commercial:				
All weights	15.50 @ 16.50	16.00 @ 17.50	16.00 @ 17.00	16.00 @ 17.00
LAMB, Utility:				
All weights	14.50 @ 15.50	15.00 @ 16.50	15.00 @ 16.00	15.00 @ 16.00
MUTTON (Ewe), 70 lbs. down:				

Good	10.00 @ 11.00	11.00 @ 12.00	11.50 @ 12.50	10.00 @ 11.00
Commercial	9.00 @ 10.00	10.00 @ 11.00	10.00 @ 11.50	9.00 @ 10.00
Utility	8.50 @ 9.00	8.50 @ 10.00	8.50 @ 10.00	8.50 @ 10.00

LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	27.50 @ 29.00	29.00 @ 30.00	28.00 @ 29.00	27.50 @ 28.00
10-12 lbs.	27.50 @ 29.00	29.00 @ 30.00	28.00 @ 29.00	27.50 @ 28.00
12-15 lbs.	26.00 @ 28.00	28.00 @ 29.00	27.00 @ 28.00	26.00 @ 27.00
16-22 lbs.	24.50 @ 25.50

SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	26.00 @ 26.50	27.00 @ 28.00

BUTTS, Boston Style:				
4-8 lbs.	29.50 @ 30.00</			

partment of

PHILA.

\$22.00@23.00
21.50@22.50

20.00@21.00
20.00@20.50

17.50@18.50
18.50@19.50

16.50@17.50
16.00@18.50

21.00@23.00

18.00@20.00
20.00@22.00

17.00@18.00
17.00@19.00

16.00@17.00

19.00@20.00
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17.00@18.00
16.00@17.00

18.00@19.00
17.00@18.00
16.00@17.00
15.00@16.00

16.00@17.00
15.00@16.00

10.00@11.00
9.00@10.00

27.50@28.50
27.50@28.50
26.00@27.50

29.00@31.00

gathered beef sales at
and Philadelphia
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ED FOODS

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Situation in Tallow and Greases Continues Firm

NEW YORK, APRIL 8, 1942

TALLOW.—The tallow situation at New York was without change during the week. Producers were moving the make at ceiling price levels and consumers were readily taking the same. Broad buying interest continued in the market at the maximums, even though reports circulated in the market that within two weeks the OPA would issue a revised ceiling price schedule. The government continues to take moderate quantities of tallow under the lend-lease program from week to week. This week the government indicated to packers that it would pay 11c loose, for edible tallow. Edible was quoted at 10.21c; extra 9.71 1/4c and special, 9.57 1/4c.

STEARINE.—The market was quiet but firm at New York. Oleo was quoted at the ceiling, 10.54c per lb.

OLEO OIL.—The market was firm, with production said to be moving readily to consumers. Extra was quoted at 12@12 1/4c and prime 1/4c less.

GREASE OIL.—Trade was moderate but the market very steady. No. 1 was quoted at 14%; No. 2, 14 1/4%; extra, 15 1/4%; extra No. 1, 14%; winter strained, 15 1/4%; prime burning, 16c, and prime inedible, 15 1/4c.

NEATSFOOT OIL.—Demand was rather quiet but the market firm. Extra was 14%; No. 1, 14%; prime, 15 1/4c, and pure, 19 1/4c.

GREASES.—While reports indicated that moderate amounts of greases were changing hands in the New York market, indications were that producers were readily moving their production at the ceiling price levels and that consumers were ready buyers, displaying interest in additional supplies. Although there was talk of a ceiling price revision in the offing, the trade did not expect this to be very substantial. Choice white was quoted at 9.71 1/4c; yellow and house, 9.29% and brown, 9@9 1/4c.

CHICAGO, APRIL 9, 1942

TALLOW.—A tight situation prevailed in the tallow market at Chicago this week as producers withheld offerings in the apparent expectation that ceiling quotations would soon be revised upward. On Monday, ceiling prices were bid for all descriptions of tallow; FSCC buying took 382,500 lbs. of edible tallow and sharply increased offerings desired in the future. On Tuesday, trade was restricted to an occasional odd tank, originating mainly at outside points, with ceilings paid for all grades, Chicago and Cincinnati. The FSCC's announcement that it would pay 11c for edible tallow, loose, further restricted offerings; on Wednesday, the paying limit was corrected by the government agency from 11c, loose, to 11c, tierced. Quotations on Thursday (the ceilings) were: Edible and fancy, 9.85 1/4c; prime, 9.71 1/4c; special 9.43 1/4c, No. 1, 9.29 1/4c.

STEARINE.—Quotations were 10 1/4c for prime oleo and 9 1/4@9 1/4c for yellow.

OLEO OIL.—No changes were reported in the oleo oil market, which was firm. Extra, 13c; prime, 12 1/4c.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 14 1/4c; No. 1, 14c; prime, 14 1/4c; pure, 18 1/2c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13 1/4c; No. 2, 13 1/4c; extra, 14 1/4c; extra No. 1, 14c; extra winter strained, 14 1/4c; prime burning, 15 1/4c; prime inedible, 15c, and special No. 1, 13 1/4c; acidless tallow oil, 13 1/4c.

GREASES.—There was very little activity in the grease market this week on account of the restricted offerings. At the first of the week, ceiling prices were bid for all grades; this situation persisted throughout the week with trade restricted to occasional odd tanks. Quotations on Thursday (the ceilings) were as follows: Choice white, 9.71 1/4c; A-white, 9.57 1/4c; B-white, 9.43 1/4c; yellow, 9.15 1/4c; brown, 8.88c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, April 9)

There was little change in the by-products list at Chicago this week; trade moved in a moderate way at around last week's levels. The feed market maintained a strong tone, with some major producers reporting demand still ahead of production at the new levels recently established. Some trading was reported in 11@12% digester tankage at around \$5.40.

Blood

Unit	Ammonia
Unground, loose	\$5.85@5.65

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia, loose	\$5.85@5.45
Unground, 8 to 10% choice quality	5.75@5.85
Liquid stick, tank cars	2.50

Packinghouse Feeds

Carlots, Per ton	
90% digester tankage	\$74.00
50% meat and bone scraps	70.00
Blood-meal	95.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

Per ton	
Steam, ground, 3 & 50	\$35.00@37.50
Steam, ground, 2 & 26	35.00@37.50

Fertilizer Materials

Per ton	
High grade tankage, ground	
10@11% ammonia	\$4.25n
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

Per unit	
Hard pressed and expeller unground	\$1.17
45 to 52% protein (low test)	5.15
57 to 62% protein (high test)	1.15

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzies (green, salted)	1.00*
Cattle jaws, skulls and knuckles	\$40.00
Pig skin scraps and trim, per lb.	75@1%

* Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

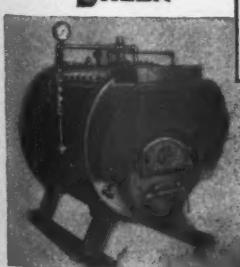
Per ton	
Round shins, heavy	\$95.00@75.00
Light	65.00
Flat shins, heavy	60.00@55.00
Light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50@40.00
Junk bones	30.00@31.00

Animal Hair

Per ton	
Winter coil dried, per ton	\$6.00
Summer coil dried, per ton	40.00@42.50
Winter processed, black, lb.	8 1/2 @ 9
Winter processed, gray, lb.	8 @ 8
Cattle switches	4 @ 4 1/2

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FERTILIZER PRICES BASIS NEW YORK DELIVERY

Ammunites

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.35
Underground fish scrap, dried 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f. spot.....	5.00
April shipment.....	5.00
Fish scrap, acidulated, 70% ammonia, 8% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	5.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.07½
60% protein, unground.....	1.12½

EASTERN FERTILIZER MARKETS

New York, April 8, 1942

Little trading was reported in the past week. Cracklings sold steady at \$1.07½ per unit f.o.b. New York with more wanted at the price and some seller's trying to secure \$1.10 per unit. No trade was reported on dried blood and the market is little changed. The fertilizer season is drawing to a close in some sections and most heavy shipments have been made. Fertilizer chemicals are very scarce. The South American freight situation remains very poor.

MARGARINE PRODUCTION

Margarine produced in February, 1941, according to report of U. S. Treasury Department, showed an increase of 8.33 per cent:

	Feb. 1942, lbs.	Feb. 1941, lbs.
Production of uncolored margarine.....	32,267,718	27,770,007
Production of colored margarine.....	283,002	338,048
Total.....	32,615,007	28,721,474
Uncolored margarine withdrawn tax paid.....	31,711,635	27,831,800
Colored margarine withdrawn tax paid.....	55,568	39,484
Total.....	31,767,201	27,871,203

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.t.s., f.o.b. consuming points.....	3%
Soybean oil, in tanks, f.o.b. mills.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

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Cotton Oil Futures Await Revision of Fats Ceilings

COTTONSEED oil again held at the ceiling throughout the past week at New York, with only an occasional small trade being consummated as the market awaited revision of fats and oils ceilings. The open interest was 413 lots at midweek. Crude oil was unchanged with ceiling prices bid at various markets.

There was some pickup in consumer demand for finished oils and prices were firm. New high hog prices and heavy government purchases of pork, coupled with lack of improvement in the shipping situation in the Pacific, have given the cottonseed oil futures market a strong foundation and strengthened the belief that ceiling prices must be raised all around to permit the oil markets to operate more normally.

It was learned in very reliable quarters that OPA will issue a revised schedule within about ten days. It is doubtful whether ceiling prices will be lifted, but it is possible that one ceiling will be set for each of the oils as a substitute for the present multi-ceiling basis.

Cash oil demand improved sufficiently to clean up resellers. Larger consumers were willing to take hold, but smaller consumers were well bought up and displayed little or no buying interest. There were bids in the market at New York for winter oil in tanks, close to sellers' ideas, but refiners were firm at 15½c and higher.

Oil men expect the 1942 crops to produce 7,650,000 bbls. of peanut, soybean and cottonseed oils, or a total approximately 2½ million bbls. larger than in 1941. They estimate minimum production at 1,000,000 bbls. of peanut oil, 3,400,000 bbls. of soybean oil and 3,250,000 bbls. of cottonseed oil. Should

MARGARINE MATERIALS USED

Products used in margarine manufacture, as reported to the Bureau of Internal Revenue, during February, 1942:

	Feb. 1942, lbs.	Feb. 1941, lbs.
Babassu oil.....	21,880	62,000
Butter flavor.....	93	—
Coconut oil.....	678,219	1,178,900
Corn oil.....	130,401	89,148
Cottonseed oil.....	14,712,961	11,583,677
Derivative of glycerine.....	79,246	63,164
Diacetyl.....	195	—
Emulsol.....	1,432	—
Lecithin.....	22,515	14,028
Milk.....	5,846,262	5,285,949
Monostearine.....	12,043	10,961
Neutral lard.....	693,659	497,115
Oleo oil.....	1,878,366	1,137,272
Oleo stearine.....	232,415	252,601
Oleo stock.....	834,411	117,445
Palm kernel oil.....	120	—
Palm oil.....	486,502	—
Peanut oil.....	145,818	162,858
Salt.....	1,067,029	986,022
Soda (benzoate of).....	15,445	10,421
Soya bean oil.....	7,031,689	7,318,594
Soya flakes.....	—	15
Sunflower oil.....	198,536	—
Vitamin concentrate.....	8,514	1,295
Total.....	33,615,007	28,721,474

these or larger crops materialize, it would go a long way toward offsetting smaller imports of foreign oils.

COCONUT OIL.—Nominal.

SOYBEAN OIL.—Small amounts of crude moved at 11½c, Decatur basis, and a few tanks of clarified oil sold at 12.05c, but generally there was no change in the situation. Buyers were in the market but sellers were awaiting ceiling price revision. At New York, refined bean oil in tanks was 13%@14c and drums were 15@15½c.

CORN OIL.—Crude oil was 12%c bid, Chicago basis. Offerings were scarce. Refined oil in tanks at New York was called 14%c and drums 16c.

PALM OIL.—The market was quiet and unchanged. At New York, spot Nigre was quoted at 9.02c and tanks, ex-ship, at 8½c. Plantation tanks, ex-ship, were 8.32c.

PEANUT OIL.—Southeast crude was 13c bid and scarce. At New York, refined oil in tanks was 17½@18c and drums, 18½@19c.

SUNFLOWERSEED OIL.—Tanks at New York were 15%c and drums 16%c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Thursday at 12%c bid; Texas, 12½c bid at common points.

Futures market transactions for the week at New York were:

FRIDAY, APRIL 3, 1942
CLOSED

SATURDAY, APRIL 4, 1942
CLOSED

MONDAY, APRIL 6, 1942

	Range—	—Closing—			
	Sales	High	Low	Bid	Asked
April.....	13.95	14.00
May.....	13.98	14.00
July.....	13.98	14.00
August.....	13.98	14.00
September.....	1	13.98	13.98	13.98	14.00
October.....	13.98	14.00
November.....	13.98	14.00
Sales, 1 contract.	13.96	14.00

TUESDAY, APRIL 7, 1942

April.....	13.95	14.00
May.....	13.98	14.00
June.....	13.98	14.00
July.....	13.98	14.00
August.....	13.98	14.00
September.....	13.98	14.00
October.....	13.98	14.00
November.....	13.98	14.00
No sales.
Sales, 1 contract.

WEDNESDAY, APRIL 8, 1942

April.....	13.95	14.00
May.....	1	13.98	13.98	13.98	14.00
June.....	13.98	14.00
July.....	13.98	14.00
August.....	13.98	14.00
September.....	13.98	14.00
October.....	13.98	14.00
November.....	13.98	14.00
Sales, 1 contract.

THURSDAY, APRIL 9, 1942

May.....	2	13.98	13.98	13.98	14.00
July.....	13.98	14.00
September.....	13.98	14.00
October.....	13.98	14.00
Sales, 2 contracts.

(See later markets on page 43.)

HIDES AND SKINS

Hide and skin markets continue strong—Three packers move hides at ceiling prices — March cattle slaughter largest of record.

Chicago

PACKER HIDES.—One big packer distributed hides early this week, and two other packers followed at late mid-week; the probability is that the fourth packer will sell before the close of the week, since there is an active demand for anything that is available in the way of packer take-off.

Ceiling prices were paid for all descriptions, and there is no apparent change in the position of the market other than that the demand is expected to show a seasonal broadening from here on, and this will be accentuated by the proposed step-up in production of military foot-wear. The general belief is that about a week's production was involved, including bookings to private tanning accounts, or possibly around 100,000 hides so far.

Fortunately coinciding with the present broad hide demand is the fact that the federal inspected slaughter of cattle during March, totalling 929,008 head, was the largest for the month of March since 1907, when records were started;

the Feb. slaughter was 891,013, and March 1941 was 766,298 head. Calf slaughter also showed an increase, with 490,559 reported for March, as against 392,093 for Feb. and 444,190 for March 1941.

The final estimate of shoe production during Feb., as released by the Bureau of the Census, was 40,006,504 pairs, an increase of 0.4 per cent over the Jan. production of 39,827,550 pairs, and an increase of 3.4 percent over Feb. 1941 figure of 38,681,866 pairs. Production for first two months this year is 5.1 percent over same period last year. The final figures for the year 1941 production were 498,381,625, or 23.3 percent over the 1940 total of 404,151,472 pairs.

The hide futures market is about to pass out of the picture, the open interest at the close April 7th consisting of eight lots in June. Certificated stocks in Exchange warehouses April 6th totalled 16,129 hides.

OUTSIDE SMALL PACKER.—There is an active demand for outside small packer all-weight hides at the ceiling price of 15½c, selected, trimmed, for native steers and cows, and brands at 14½c, f.o.b. shipping points, with hides moving on a flat basis quotable ½c less. Killers appear in no hurry to offer out April production, and do not show

as much inclination as formerly to sell in advance.

PACIFIC COAST.—There has been further trading in the Pacific Coast market at the ceiling price of 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points, and the general impression among the local trade is that the Coast market is about sold up to April 1st.

FOREIGN WET SALTED HIDES.—This was a short week in the South American market, due to the observance of the Easter holidays early in the week, but a fair volume of business is thought to have been done although not much detail has been released. A number of trading permits are reported to have been issued recently. Reported trading this week involved a total of about 20,000 Argentine reject cows at unchanged price in pesos, although the recent advance in freight and insurance rates has changed the equivalent in our money.

COUNTRY HIDES.—There appears to be a stronger tone to the country market and the season of heavier country slaughter is nearing its close without the usual accumulation of hides in the hands of collectors and dealers. Trading continues almost entirely on an all-weight basis, with a good demand for anything under 49 lb. avge. at the maximum price of 14c flat for untrimmed, and 15c flat for trimmed hides, f.o.b. shipping point; some buyers who formerly declined to pay these prices for anything over 45 lb.

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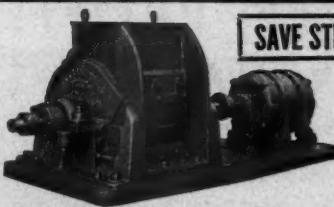
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avge. are now reported taking hides running up to 50 lb. Heavy steers and cows are quoted nominally around 13½c, flat, trimmed, although there is some doubt as to whether offerings can be had at this price. Trimmed buff weights are quoted 15c flat, and trimmed extremes at 15c flat, or 15½c selected, but no offerings have been available for some time. Bulls are quoted 9½c flat untrimmed, and 10@10½c flat trimmed. Glues usually quoted 11½@12c, flat, trimmed, although around 12½c is reported to have been paid for choice lots. All-weight branded hides quoted 13½c, flat.

CALFSKINS.—The packer calfskin market has been quiet, although there is an active demand at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. Two packers are thought to be still holding their March calf, and another probably has a few late March skins.

The Chgo. city calfskin market is kept closely sold up at maximum prices, 20½c for 8/10 lb. and 23c for 10/15 lb.; anything available is quickly sold, and outside cities bring the same prices. Country calfskins can be sold at 16c, flat, for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. Light calf and deacons quoted \$1.43, selected.

KIPSKINS.—Two packers are reported to be still holding March kip-skins, although one of these has in recent months been booking quietly to tanning account. Maximum prices are

reported available, 20c for 15-30 lb. natives, and 17½c for brands, with demand in excess of supply.

There are no offerings of Chgo. city kipskins and bids are reported at the maximum prices, 18c for 15-30 lb. natives and 17c for brands; outside cities are salable at the same levels. Country kips are quotable at 16c, flat, f.o.b. shipping point.

Packer regular slunks last sold at the maximum of \$1.10 flat; hairless reported moving at 55c, flat.

HORSEHIDES.—The market is a bit firmer on horsehides, although some buyers appear unwilling to pay advances. City renderers, with manes and tails, are quoted \$7.30@7.50, selected, with \$7.50@7.60 quoted for choice lots, f.o.b. nearby sections. Trimmed renderers range \$7.00@7.25, del'd Chgo., with considerable variation as to quality; mixed city and country lots \$6.50@6.65, Chgo.

SHEEPSKINS.—Dry pelts last sold at 26c per lb., del'd Chgo., for full wools. Packer shearlings are firm at the recently established prices, No. 1's at \$2.25, No. 2's \$2.00, and No. 3's 80@85c, with the differentials favoring the No. 2's which are in demand for Government work. Small packer shearlings usually quoted around \$1.85@1.90 for No. 1's, \$1.55@1.60 for No. 2's, and 60@70c for No. 3's for usual run of offerings, although one lot of 1,500 better production sold at \$2.00, \$1.65 and 65c for the three grades. Packer

pickled skins usually quoted \$8.00@8.25 per doz., or \$8.50 last paid on selected basis. Packer wool pelts are firm around \$4.10 per cwt. liveweight basis for late March and early April pelts; two of the larger mid-west packers are scheduled to sell on bids at the end of this week and around \$4.25 up to \$4.50 per cwt. for April pelts is talked in the trade. The peak of the market usually appears around this time. A sale of 2,500 outside small packer wool pelts around 93-95 avge., last half Mar. and first half Apr. production, was reported at \$3.65 each; offerings of earlier take-off discounted proportionately.

New York

PACKER HIDES.—One New York packer is reported to be holding at least part of March production of hides; others disposed of their March hides earlier at the ceiling prices, native steers 15½c, butt brands 14½c, Colorados 14c, native cows 15½c, and native bulls 12c.

CALFSKINS.—Quiet trading keeps the eastern calfskin market well sold up and there are always several buyers for anything that is available. Collectors are moving 3-4's at \$1.15, 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

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\$2.60, 9-12's
and 17 lb. up
able at \$1.25,
7-9's \$2.80,
\$4.20, and 17

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended April 10, 1942:

PACKER HIDES			
Week ended	Prev.	Cor. week,	
April 10	week	1941	
Hvy. nat. stra.	15 1/2	15 1/2	13 1/2 @ 14
Hvy. Tex. stra.	14 1/2	14 1/2	13
Hvy. butt brnd'd stra.	14 1/2	14 1/2	13
Hvy. Col. stra.	14 1/2	14 1/2	13 1/2
Ex-light Tex. stra.	15	15	14
Brnd'd cows.	14 1/2	14 1/2	13 1/2
Hvy. nat. cows.	15 1/2	15 1/2	12 1/2 @ 14
Lt. nat. cows.	15 1/2	15 1/2	14
Nat. bulls.	12	12	10 @ 10 1/2
Brnd'd bulls.	11	11	9 @ 9 1/2
Calfskins 23% 27	23 1/2	24	22 1/2
Kips, nat.	20	20	20
Kips, brnd'd.	17 1/2	17 1/2	16
Kips, reg.	11.10	11.10	9 1/2
Shanks, hris.	55	55	55

CITY AND OUTSIDE SMALL PACKERS			
Net. all-wts.	@ 15 1/2	@ 15 1/2	13 @ 14
Branded	14 1/2	14 1/2	12 1/2 @ 13 1/2
Net. bulls.	12	12	8 1/2 @ 9
Brnd'd bulls.	11	11	8 @ 8 1/2
Calfskins 20% 23	20 1/2	23	22 1/2
Kips	18	18	18 1/2 @ 19
Shanks, reg.	11.10	11.10	9 1/2
Shanks, hris.	55	55	55

All packer and small packer hides and skins quoted on trimmed, selected basis, except all skins quoted flat.

COUNTRY HIDES			
Hvy. steers...	@ 13 1/2	@ 13 1/2	0 @ 9 1/2
Hvy. cows...	13 1/2	13 1/2	9 1/2
Bulls...	15	15	12 1/2 @ 12 1/2
Extremes...	15	15	13 1/2 @ 13 1/2
Bulls...	9 1/2 @ 10	9 1/2 @ 10	6 @ 7
Calfskins 16	16	16	16 1/2 @ 17
Kipskins 16	16	16	13 1/2 @ 14
Horsehides 6.50 @ 7.00	6.50 @ 7.00	5.50 @ 6.50	

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearlings.	2.25	2.25	@ 1.75
Dry pelts....	2.25	2.25	2.25

New High Money Total For February Livestock

Investments by packers for all classes of livestock during February were the greatest on record for that month, the Department of Agriculture reported this week. The four classes of stock—cattle, calves, hogs and sheep—called for a cash outlay of \$226,467,000 compared with only \$147,924,000 during the same month a year earlier. The combined January and February payments for livestock at \$514,139,000 compared with \$322,924,000 in the same period of 1941. The total was 159 per cent of payments made a year earlier and 186 per cent of the 5-year average (1937-42).

Hogs called for the greatest investment with a total of \$114,210,000 paid, which was 169 per cent of a year earlier and 201 per cent of the average. Cattle payments totaled \$88,538,000, or 148 per cent of a year ago and 178 per cent of the 5-year average. Calf money at \$8,433,000 was 114 per cent of a year earlier and 134 per cent of the average. Sheep and lambs cost \$15,285,000, which was 116 per cent of a year ago and 137 per cent of the average.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended Apr. 4, 1942:

Week	Previous	Same
Apr. 4	week	week
Cured meats, lbs. 17,161,000	24,688,000	20,370,000
Fresh meats, lbs. 48,813,000	67,842,000	60,886,000
Lard, lbs. 8,011,000	9,074,000	6,475,000

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Offerings of green and cured meats were very scarce in the provision market today due to FSCC buying and a strong hog market. Live hogs were 10c higher on the local market with top load at \$14.50. Lard trading was limited with ceiling prices bid on all deliveries.

Cottonseed Oil

Valley and Southeast crude, 12% bid; Texas, 12 1/2% bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Apr. 13.95 b; May 13.98 b; July 13.98 b; Sept. 13.98 b; no sales.

CORN BELT DIRECT TRADING

(Reported by U.S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., April 9.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices advanced sharply again with butchers up 30 to 40c and sows 35 to 45c higher.

Hogs, good to choice:

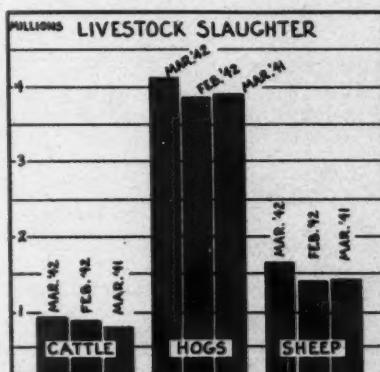
160-180 lb.	\$13.15 @ 14.15
180-200 lb.	13.90 @ 14.30
200-240 lb.	15.95 @ 14.30
240-270 lb.	13.95 @ 14.30
270-300 lb.	13.95 @ 14.30
300-330 lb.	13.95 @ 14.25
330-360 lb.	13.75 @ 14.15

Sows:

330 lbs. down.	\$13.50 @ 13.90
330-360 lb.	13.50 @ 13.90
400-500 lb.	13.20 @ 13.70

Receipts of hogs at Corn Belt markets for the week ended April 9:

	This week	Last week
Friday, Apr. 3	30,900	22,200
Saturday, Apr. 4	23,300	35,300
Monday, Apr. 6	35,100	49,200
Tuesday, Apr. 7	26,500	32,200
Wednesday, Apr. 8	33,200	28,000
Thursday, Apr. 9	35,100	22,800



March slaughter of both cattle and lambs set new records. Hog kill was heaviest in well over a decade.

CANADA'S CATTLE SALES OFF

MONTREAL.—Whether or not there is an actual shortage of beef cattle or whether the cattle raisers are holding back, marketings are falling off, J. Gordon Taggart, Canadian food controller, said recently.

"We will know in a few days what is the cause," he said. "The new quota of permissible exports of live cattle comes into effect in April and then it will be disclosed if cattle are being held for this export market or whether there is a shortage. There have been no exports for some time."

"I do know that the supplies are down in Ontario because there was a shortage of feed, but there is supposed to be an increase in Alberta. Canadian people, this winter, have been eating a lot of meat—less pork but more beef. The training camps and schools take enormous quantities."

CUBA REQUISITIONS CATTLE

The Cuban government announced late this week that it had requisitioned 10,000 cattle to assure adequate meat supplies in Havana. Earlier in the week the government issued a decree prohibiting all meat exports for 30 days, subject to extension by authorities. The decree empowered the government to seize cattle owners' stocks if they refused to sell their meat for domestic consumption within 48 hours.

The meat decree was issued, it was understood, due to a shortage of beef for domestic sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 4, 1942, were 4,976,000 lbs.; previous week 5,593,000 lbs.; same week last year 6,145,000 lbs.; Jan. 1 to date, 80,334,000 lbs.; corresponding period in 1941 receipts were 73,998,000.

Shipments of hides from Chicago for week ended April 4, 1942, were 5,010,000 lbs.; previous week 7,081,000 lbs.; same week last year, 6,227,000 lbs.; Jan. 1 to date, 78,916,000 lbs.; same period last year, 71,530,000 lbs.

FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on April 3 and announced on April 4 consisted of 37,485,544 lbs. of lard, 21,692,720 lbs. of canned pork, 10,475,000 lbs. of cured pork, 3,560,000 lbs. of Wiltshire sides, 1,678,000 lbs. of fresh frozen pork loins, 44,316 bundles, 100 yards each, of hog casings and 382,500 lbs. of edible tallow.

LIVESTOCK MARKETS

Weekly Review

March Livestock Kill Heavy; All Classes Up

VOLUME of livestock slaughtered in federal inspected plants during March this year was sharply above a year earlier and all classes showed some increase compared with February totals. Slaughter of both cattle and lambs set new all-time high marks for the month. Total cattle killed surpassed the previous high March slaughter, made in 1918, by over 100,000 head while the sheep and lamb kill was almost 200,000 head larger than the previous March record, made three years ago. Hog slaughter was greatest for the month since 1928 and calf kill was heaviest since 1938.

March hog slaughter at 4,134,318 head was close to one-quarter million head greater than a month earlier and almost equally larger than slaughter of a year earlier. No March total in over a score of years has approached the 4 million total. A year earlier slaughter was 3,904,400 head. In the three months of this year, kill amounted to 13,857,008 head compared with 12,146,969 head in the same time of last year and 13,614,177 head for the same period of 1940.

Cattle kill at 929,008 head during the month compared with 891,013 head a month earlier and only 766,298 head for the same period a year earlier. The three-month total at 2,877,180 head compared with 2,375,061 head in the same time of a year earlier and 2,263,629 in the similar period of 1940. Calf slaughter at 490,559 head compared with 392,093 head a month earlier and 444,190 head a year earlier.

A total of 1,668,688 head of sheep and lambs was slaughtered in March compared with 1,406,657 head a month earlier and 1,408,371 head for the same month of last year. Total slaughter for

the three months at 4,686,336 head compared with 4,424,269 head a year earlier and 4,176,324 in the same period two years ago.

Inspected slaughter in March, compared with February, 1942, and March, 1941:

	Mar. 1942	Feb. 1942	Mar. 1941
Cattle	929,008	891,013	766,298
Calves	490,559	392,093	444,190
Sheep	1,668,688	1,406,657	1,408,371
Hogs	4,134,318	3,892,077	3,904,400

Numbers of animals processed under federal inspection during March, compared with March totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

	March Slaughter		
	Cattle	Hogs	Sheep
1942	929,008	4,134,318	1,668,688
1941	766,298	3,904,400	1,408,371
1940	721,193	3,963,035	1,255,109
1939	774,301	3,229,120	1,476,069
1938	666,287	2,610,221	1,427,628
1937	825,380	3,032,677	1,311,638
1936	763,067	2,617,246	1,378,784
1935	685,723	2,158,457	1,374,101
1934	771,244	3,089,024	1,242,450
1933	617,000	3,601,776	1,413,957
1932	632,631	3,664,002	1,427,739

	Three-Month Totals		
Jan.	1,057,159	5,830,613	1,610,991
Feb.	891,013	3,892,077	1,406,657
Mar.	929,008	4,134,318	1,668,688
Total	2,877,180	13,857,008	4,686,336
1941	2,375,061	12,146,969	4,424,269
1940	2,263,629	11,644,177	4,176,324
1939	1,187,828	10,169,690	4,289,744
1938	2,355,206	9,644,285	4,403,173

Rise in Livestock Prices Persists at Principal Markets

Livestock prices at market centers continued their upward trend this week, charting the same course that has been in effect for some time. On the local market, hogs reached the best April levels since 1920 and choice long-fed steers sold at new spring peaks since 1919.

Supplies of hogs at Chicago were

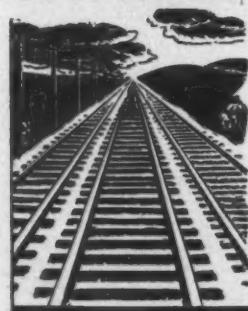
fairly light, but points further west had more liberal numbers. One thing that has detracted from Chicago is that prices at western markets are almost equally high. Previously, Chicago maintained a premium position, but that has been gradually fading away.

With more hogs sold at interior points, slaughter at Chicago and some eastern points has fallen off. Kill at 27 centers for the week ended April 4 was larger than a week earlier, but Chicago had a smaller percentage of these hogs. Interior Iowa and southern Minnesota points, and the St. Paul and Wisconsin group, were accredited with killing over 35 per cent of the total. Chicago plants killed only 13 per cent compared with 15 per cent a week earlier.

Except for minor setbacks, hog prices were higher most of the week. Buyers competed actively, even though cut-out values were poorest of the season. At midweek, top hogs reached a new high point of \$14.55, then eased off a little. Small packers were forced to go along with the higher levels, even though there was absolutely no chance of making the hogs pay out. It has been necessary for them to demand ceiling prices for pork cuts ever since the ceiling went into effect, because of the high costs of the live animal. While the pork prices have remained at the ceiling, live hogs have gained almost \$1 per cwt. over the price when the ceiling went into effect a few weeks ago.

Conditions in the cattle market are somewhat different, for at present there is no ceiling price on beef or cattle. This is an in-between season on marketings which the trade had predicted for early last fall. Movement of feeder cattle in the early fall season of 1941 was light because of poor fat cattle prices and seeming high prices of stockers and feeders. Volume of replacement cattle moving to country points was extremely light and the effect of that

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light movement is being felt at present.

The percentage of choice long-fed steers has dropped way down at all points and because of the light numbers they sell at premium rates. In other words, the range of prices is wide. Short-fed steers sold this week at \$11.75 to \$13.00, while only a few real long-feds cashed at \$15.50 and better. One sale was reported at \$16.70, the highest April steer price in 23 years.

Cows and bulls continue to sell at premium rates. Small numbers of canners and cutters held prices right at the best levels recorded. A few cutters were selling over the \$9.00 mark most of the week. Bologna bulls bulked at \$10.25 and better, with top heavy weights at \$10.75.

HOG WEIGHTS AND COSTS

Average cost of barrows and gilts to packers at six markets—Chicago, Kansas City, Omaha, St. Louis, St. Joseph and St. Paul—were sharply higher in March of this year than for the same month a year earlier. Costs at the various markets ranged from \$13.45 to \$13.71 for the month. Chicago was the high point and Omaha the low. Costs of sows ranged from \$13.06 to \$13.34, with St. Louis the low point and St. Paul the high.

Average weights of barrows and gilts at all markets were under the same month of a year earlier. The lighter averages were due to the fact that during most of March, 1941, there were a lot of heavy old-crop hogs marketed, while few were sent in during the same time this year.

Average weights of sows were rather uneven. Some markets reported heavier average weights with St. Louis weight up 10 lbs. from a year earlier. At the same time St. Paul reported that sows averaged 18 lbs. lighter. Weights of sows at Omaha were a pound lighter and no change was made at Kansas City compared with the same month last year. The other points had heavier average weights.

U. S. Agricultural Marketing Service reports average weights and prices during March as follows:

BARROWS AND GILTS

	Mar. 1942	Mar. 1941	Mar. 1942	Mar. 1941
Ibs.	Ibs.	Ibs.	Ibs.	
Chicago	245	252	448	445
Kansas City	227	230	401	401
Omaha	253	256	446	447
National Stock Yards	213	217	375	365
St. Joseph	227	235	420	412
St. Paul	221	234	400	418

Average prices for these classes at the six leading markets during March:

BARROWS AND GILTS

	Mar. 1942	Mar. 1941	Mar. 1942	Mar. 1941
Ibs.	Ibs.	Ibs.	Ibs.	
Chicago	\$13.71	\$7.77	\$13.32	\$7.00
Kansas City	13.61	7.70	13.16	6.63
Omaha	13.45	7.42	13.25	6.58
National Stock Yards	13.56	7.77	13.06	6.90
St. Joseph	13.61	7.60	13.22	6.76
St. Paul	13.54	7.67	13.34	6.80

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Wednesday, April 8, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STE. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good and choice:					
120-140 lbs.	\$12.50 @ 13.40	\$11.85 @ 13.00			
140-160 lbs.	13.00 @ 13.90	12.85 @ 13.75			
160-180 lbs.	13.50 @ 14.30	13.60 @ 14.30	\$13.75 @ 14.40	13.90 @ 14.40	13.75 @ 14.25
180-200 lbs.	14.00 @ 14.45	14.25 @ 14.45	14.18 @ 14.50	14.25 @ 14.50	14.18 @ 14.50
200-220 lbs.	14.20 @ 14.50	14.30 @ 14.50	14.30 @ 14.50	14.25 @ 14.55	14.00 @ 14.25
220-240 lbs.	14.25 @ 14.55	14.30 @ 14.50	14.25 @ 14.50	14.25 @ 14.50	14.00 @ 14.25
240-270 lbs.	14.25 @ 14.50	14.25 @ 14.45	14.15 @ 14.50	14.25 @ 14.40	14.00 @ 14.25
270-300 lbs.	14.25 @ 14.50	14.15 @ 14.50	14.15 @ 14.50	14.25 @ 14.40	14.00 @ 14.25
300-330 lbs.	14.25 @ 14.50	14.10 @ 14.25	14.15 @ 14.40	14.20 @ 14.35	14.00 @ 14.25
330-360 lbs.	14.25 @ 14.50	14.00 @ 14.20	14.15 @ 14.25	14.15 @ 14.25	13.95 @ 14.20

Medium:

160-220 lbs.	13.00 @ 14.00	12.90 @ 14.10	13.25 @ 14.15	13.65 @ 14.35	13.25 @ 14.15
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SOWS:

Good and choice:					
270-300 lbs.	14.35 @ 14.40	13.85 @ 14.00	14.00 @ 14.15	14.10 @ 14.25	13.85 @ 14.00
300-330 lbs.	14.30 @ 14.35	13.85 @ 14.00	14.00 @ 14.15	14.10 @ 14.25	13.85 @ 14.00
330-360 lbs.	14.25 @ 14.30	13.80 @ 14.00	13.90 @ 14.10	14.00 @ 14.15	13.85 @ 14.00

Good:

300-400 lbs.	14.20 @ 14.25	13.70 @ 13.90	13.85 @ 14.10	14.00 @ 14.10	13.85 @ 14.00
400-450 lbs.	14.15 @ 14.20	13.60 @ 13.80	13.85 @ 14.00	13.90 @ 14.05	13.85 @ 14.00
450-500 lbs.	14.00 @ 14.15	13.50 @ 13.70	13.85 @ 14.00	13.85 @ 14.00	13.85 @ 14.00

Medium:

250-300 lbs.	13.25 @ 13.90	13.15 @ 13.70	13.50 @ 13.85	13.75 @ 14.10	13.50 @ 14.00
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PIGS (Slaughter):

Medium & good, 90-120 lbs.	12.00 @ 13.00	10.75 @ 12.00			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	15.00 @ 16.50	14.25 @ 15.00	14.00 @ 15.75	14.25 @ 15.50	14.00 @ 15.50
900-1100 lbs.	15.00 @ 16.75	14.25 @ 15.00	14.00 @ 16.00	14.50 @ 15.75	14.00 @ 15.50
1100-1300 lbs.	15.00 @ 16.75	14.25 @ 15.00	14.25 @ 16.00	14.50 @ 15.75	14.00 @ 15.50
1300-1500 lbs.	15.00 @ 16.75	14.25 @ 15.00	14.25 @ 16.00	14.50 @ 15.75	13.75 @ 15.25

STEERS, good:

750-900 lbs.	13.00 @ 15.00	12.25 @ 14.25	12.25 @ 14.00	12.75 @ 14.50	12.00 @ 14.00
900-1100 lbs.	13.00 @ 15.00	12.25 @ 14.25	12.50 @ 14.00	12.75 @ 14.50	12.00 @ 14.00
1100-1300 lbs.	13.00 @ 15.00	12.25 @ 14.25	12.50 @ 14.25	12.75 @ 14.50	12.00 @ 14.00
1300-1500 lbs.	13.00 @ 15.00	12.25 @ 14.25	12.50 @ 14.25	12.75 @ 14.50	12.00 @ 14.00

STEERS, medium:

750-1100 lbs.	10.75 @ 13.00	10.50 @ 12.25	10.75 @ 12.50	10.75 @ 12.75	10.25 @ 12.00
1100-1300 lbs.	10.75 @ 13.00	10.50 @ 12.25	10.75 @ 12.50	11.25 @ 12.75	10.25 @ 12.00

STEERS, common:

750-1100 lbs.	9.75 @ 10.75	9.50 @ 10.50	9.50 @ 10.75	9.75 @ 11.25	9.25 @ 10.25
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STEERS, Heifers & Mixed:

Choice, 500-750 lbs.	14.25 @ 15.50	13.00 @ 13.75	13.25 @ 14.25	13.25 @ 14.25	13.25 @ 14.25
Good, 500-750 lbs.	12.25 @ 14.25	11.75 @ 13.00	11.50 @ 12.75	12.00 @ 13.25	11.25 @ 12.75

HEIFERS:

Choice, 750-900 lbs.	13.75 @ 14.75	13.00 @ 13.75	13.75 @ 13.75	13.25 @ 14.25	
Good, 750-900 lbs.	12.25 @ 13.75	11.75 @ 13.00	11.50 @ 12.75	12.00 @ 13.25	11.25 @ 12.75
Medium, 500-900 lbs.	9.50 @ 12.25	9.75 @ 11.75	10.00 @ 11.50	10.00 @ 12.00	9.75 @ 11.25
Common, 500-900 lbs.	8.50 @ 9.50	8.75 @ 9.75	8.50 @ 10.00	8.50 @ 10.00	8.25 @ 9.75

COWS, all weights:

Good	9.75 @ 11.00	9.75 @ 10.50	9.75 @ 10.25	9.75 @ 10.25	9.25 @ 10.00
Medium	9.25 @ 10.00	8.75 @ 9.75	9.00 @ 9.75	9.00 @ 9.75	8.75 @ 9.25
Cutter and common	7.25 @ 9.25	7.50 @ 8.75	7.50 @ 9.00	7.00 @ 9.00	7.25 @ 8.75
Canner	5.25 @ 7.50	6.00 @ 7.50	6.25 @ 7.50	5.75 @ 7.00	6.25 @ 7.25

BULLS (Yigs. Excl.), all weights:

Beef, good	10.00 @ 11.00	10.25 @ 10.50	9.60 @ 10.00	10.00 @ 10.25	10.00 @ 10.25
Sausage, good	10.00 @ 10.75	9.75 @ 10.25	9.50 @ 9.90	9.75 @ 10.00	9.75 @ 10.25
Sausage, medium	9.00 @ 10.00	8.50 @ 9.75	9.00 @ 9.50	9.00 @ 9.75	9.00 @ 9.75
Sausage, cutter & com.	8.50 @ 9.00	7.75 @ 8.50	7.50 @ 9.00	7.50 @ 9.00	7.75 @ 9.00

VEALERS, all weights:

Good and choice	13.00 @ 14.50	13.50 @ 14.75	13.00 @ 14.50	12.50 @ 15.00	11.00 @ 15.00
Common and medium	9.00 @ 13.00	11.25 @ 13.50	9.00 @ 13.00	8.50 @ 12.50	7.50 @ 11.00
Cull	7.00 @ 9.00	6.50 @ 11.25	7.00 @ 9.00	6.50 @ 8.50	5.50 @ 7.50

CALVES, 400 lb. down:

Good and choice	11.00 @ 12.25	11.75 @ 12.50	11.5
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PACKERS' PURCHASES

Purchasers of livestock by packers at principal centers for the week ending Saturday, April 4, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,238 hogs; Swift & Company, 3,350 hogs; Wilson & Co., 5,034 hogs; Western Packing Co., Inc., 1,641 hogs; Agar Packing Co., 4,047 hogs; Shippers, 2,716 hogs; Others, 22,147 hogs.

Total: 23,556 cattle; 3,901 calves; 48,173 hogs; 28,109 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,638	459	3,783	8,601
Cudahy Pkg. Co.	2,756	384	1,124	5,152
Swift & Company	2,404	487	2,728	7,628
Wilson & Co.	2,666	584	2,106	3,068
Indep. Pkg. Co.	400
Meyer Kornblum	1,810
Others	5,671	317	1,155	14,563
Total	19,495	2,281	11,296	39,042

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	8,120	5,189	8,942
Cudahy Pkg. Co.	3,945	3,319	5,803
Swift & Company	4,149	3,343	9,288
Wilson & Co.	2,048	3,972	2,948
Others	7,495

Cattle and calves: Eagle Pkg. Co., 18; Greater Omaha Pkg., 113; Geo. Hofman, 75; Kroger Pkg. Co., 663; Nebraska Beef Co., 667; Omaha Pkg. Co., 180; John Roth, 142; So. Omaha Pkg. Co., 807; Lincoln Pkg. Co., 283.

Total, 19,228 cattle and calves, 28,318 hogs and 26,981 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,062	2,508	9,693	4,407
Swift & Company	2,409	2,314	12,607	3,337
Hunter Pkg. Co.	1,681	121	7,499	555
Hill Pkg. Co.	2,426	...
Krey Pkg. Co.	4,606	...
Laclede Pkg. Co.	2,668	...
Selkirk Pkg. Co.	1,210	...
Shippers	3,140	326	9,449	779
Others	2,813	572	8,172	799
Total	12,595	6,066	53,340	9,098

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,898	306	6,097	15,741
Armour and Company	2,981	403	5,479	7,862
Others	2,137	14	166	2,700
Total	7,516	783	11,742	26,303

Not including 3,946 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,026	53	5,376	5,061
Armour and Company	3,612	34	5,028	3,472
Swift & Company	2,840	53	3,000	2,995
Others	283	10	65	4
Shippers	5,374	8	4,812	92
Total	15,135	188	18,341	11,654

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,262	480	4,522	2,008
Wilson & Co.	1,818	482	4,507	2,064
Others	263	4	508	1
Total	4,458	946	10,908	4,063

Not including 118 cattle and 1,372 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,207	407	5,350	6,062
Wichita D. B. Co.	18
Dunn & Ostertag	105	...	83	...
Fred W. Dold	150	...	520	2
Sunflower Pkg. Co.	34	...	192	...
Excel Pkg. Co.	364
Others	3,548	...	488	39
Total	5,426	407	6,633	6,108

Not including 150 cattle and 2,316 hogs bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,373	570	4,708	6,713
Swift & Company	2,484	570	4,122	7,640
Blue Bonnet Pkg. Co.	255	26	713	...
City Pkg. Co.	165	1	272	...
H. Rosenthal	10	9	23	1
Total	5,287	1,176	9,833	14,354

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,167	161	3,706	6,474
Swift & Company	900	98	2,272	9,668
Cudahy Pkg. Co.	901	54	1,922	1,260
Others	1,263	167	1,065	10,928
Total	4,291	480	8,986	28,330

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,154	813	9,964	2,986
Dakota Pkg. Co.	1,674	115
Cudahy Pkg. Co.	802	1,342	...	1,907
Rifkin Pkg. Co.	906	14
Swift & Company	5,000	5,104	21,792	5,821
Others	4,576	12
Total	16,912	10,182	31,736	10,694

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	9	...	316	...
E. Kahn's Sons Co.	363	756	8,763	318
Lohrey Pkg. Co.	1	222
H. H. Meyer Pkg. Co.	19	141	4,133	7
J. Schlachter	147	141
J. & F. Schrot	12	2,611
J. F. Stegner	266	285
Shippers	205	...	2,452	...
Others	1,105	715	717	158
Total	2,066	1,908	18,908	794

Not including 1,081 cattle, 36 calves, 2,972 hogs and 130 sheep bought direct.

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor. week
	April 4	1941	1942
Cattle	135,965	130,754	127,254
Hogs	248,234	240,902	315,876
Sheep	215,530	239,096	196,815

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS*

	Cattle	Calves	Hogs	Sheep
Fri., Apr. 3	1,093	540	8,208	7,538
Sat., Apr. 4	535	102	4,539	2,672
Mon., Apr. 6	10,223	1,156	14,101	18,977
Tues., Apr. 7	8,768	1,623	17,573	12,988
Wed., Apr. 8	9,487	762	16,966	4,287
Thurs., Apr. 9	5,000	900	17,000	10,000

*Including 396 cattle, 1,144 calves, 28,062 hogs and 2,491 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Apr. 3	600	75	587	1,388
Sat., Apr. 4	21	3
Mon., Apr. 6	2,064	1	760	6,700
Tues., Apr. 7	1,705	52	300	1,183
Wed., Apr. 8	2,556	19	283	517
Thurs., Apr. 9	2,000	...	500	1,000

*All receipts include directs.

APRIL AND YEAR RECEIPTS

	April	Year
Cattle	48,686	46,308
Calves	6,830	7,238
Hogs	102,324	118,963
Sheep	71,985	65,061

*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Apr. 4	\$13.00	\$13.70	\$7.00	\$12.40
Previous week	13.00	13.45	7.15	12.30
1941	10.80	7.75	6.50	10.65
1940	8.80	4.90	4.50	10.10
1939	10.40	7.05	5.35	9.75
1938	8.75	5.50	4.75	8.70
1937	10.60	10.00	6.00	12.00

A. 1937-1941 71,800 250 \$8.20 \$7.65

*Receipts and average weight for week ending April 4, 1942, estimated.

CHICAGO HOG PURCHASES

No.	Wt.	—	Prices—
Rec'd	lbs.	Top	Ave.
74,400	254	\$14.00	\$12.70
87,983	254	18.30	15.45
83,288	258	8.70	7.75
130,940	251	5.25	4.80
54,231	253	7.50	6.65
50,059	258	8.15	7.65
56,070	253	7.50	6.65
50,073	253	7.50	6.65
50,073</			

STOCK

Chicago Union
parative periods.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVINCIAL show the number of livestock slaughtered at 15 centers for the week ended April 4, 1942:

	Hogs	Sheep
0	8,206	7,530
1	4,559	2,673
2	14,101	16,677
3	17,873	12,066
4	16,866	4,367
5	17,000	10,000
6	65,840	43,547
7	62,500	42,900
8	66,223	41,168
9	86,545	41,168
10	28,062	hogs

	Hogs	Sheep
1	587	1,500
2	760	600
3	300	2,188
4	283	517
5	500	1,000

	Hogs	Sheep
1	1,843	10,400
2	2,129	4,728
3	2,316	12,341
4	5,421	8,272

	Hogs	Sheep
Year		
1942	1,843	
1941		
548,907	406,661	
60,878	58,623	
456,858	1,377,010	
685,598	673,456	

	LIVESTOCK
ogs	Sheep
1.70	7.00
4.45	7.15
7.75	6.50
1.90	4.50
7.05	5.35
3.50	4.75
0.00	6.00
7.65	\$5.40
Total	10.30

AND PRICES

Avg.	Prices
be. Top	Avg.
254	\$14.00
254	13.80
258	8.70
251	5.25
253	7.50
258	9.15
254	10.30
Total	225,130

for week ending

at 21 markets:

At 21 markets: Cattle Hogs Sheep

Week ended Apr. 4... 213,000 395,000 281,000

Previous week ... 210,000 406,000 228,000

1941... 190,000 405,000 267,000

1940... 185,000 405,000 280,000

1939... 169,000 278,000 268,000

At 11 markets:

Cattle Hogs Sheep

Week ended Apr. 4... \$10,000

Previous week ... 350,000

1941... 343,000

1940... 218,000

At 7 markets:

Cattle Hogs Sheep

Week ended Apr. 4... 159,000 267,000 201,000

Previous week ... 149,000 266,000 230,000

1941... 131,000 260,000 172,000

1940... 116,000 260,000 179,000

1939... 108,000 174,000 173,000

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Apr. 4:

At 21 markets: Cattle Hogs Sheep

Week ended Apr. 4... 213,000 395,000 281,000

Previous week ... 210,000 406,000 228,000

1941... 190,000 405,000 267,000

1940... 185,000 405,000 280,000

1939... 169,000 278,000 268,000

At 7 markets:

Cattle Hogs Sheep

Week ended Apr. 4... 159,000 267,000 201,000

Previous week ... 149,000 266,000 230,000

1941... 131,000 260,000 172,000

1940... 116,000 260,000 179,000

1939... 108,000 174,000 173,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Apr. 2:

Cattle Calves Hogs

Week ended April 2... 1,078 178 6,502

Last week... 1,004 119 7,636

Last year... 1,634 208 5,132

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

NEW YORK PHILA. BOSTON

	STEERS, carcass	Week ending April 4, 1942	8,956	2,179	2,856
	Week previous	9,361	2,162	2,641	
	Same week year ago	9,117	2,463	2,675	
	BULLS, carcass	Week ending April 4, 1942	398	1,261	2,401
	Week previous	425	1,166	2,516	
	Same week year ago	518	1,067	2,920	
	VEAL, carcass	Week ending April 4, 1942	18,308	1,161	640
	Week previous	18,757	961	604	
	Same week year ago	14,051	1,577	931	
	LAMB, carcass	Week ending April 4, 1942	54,258	15,606	18,612
	Week previous	40,577	16,768	19,758	
	Same week year ago	42,743	14,774	19,516	
	MUTTON, carcass	Week ending April 4, 1942	2,300	85	427
	Week previous	1,483	91	570	
	Same week year ago	771	248	523	
	PORK CUTS, lbs.	Week ending April 4, 1942	2,945,546	313,476	260,356
	Week previous	1,967,826	350,984	242,341	
	Same week year ago	2,038,026	460,022	304,196	
	BEEF CUTS, lbs.	Week ending April 4, 1942	107,568
	Week previous	176,444	
	Same week year ago	275,903	

LOCAL SLAUGHTERS

	CATTLE, head	Week ending April 4, 1942	7,486
	Week previous	11,158	2,186
	Same week year ago	9,190	1,910
	CALVES, head	Week ending April 4, 1942	11,857
	Week previous	14,227	2,826
	Same week year ago	12,996	2,547
	HOGS, head	Week ending April 4, 1942	38,753
	Week previous	42,396	15,714
	Same week year ago	40,512	16,063
	SHEEP, head	Week ending April 4, 1942	46,383
	Week previous	61,575	1,970
	Same week year ago	52,459	2,313

Country dressed product at New York totaled 5,342 veal, 13 hogs and 243 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter in federal inspected plants at 27 packing points for the week ended April 3 showed a 10 per cent increase over the same week of a year ago and was slightly heavier than the previous week of this year. Cattle slaughter was up slightly from a week ago, but lamb kill was down. Both totals, however, were above a year ago.

CATTLE CALVES HOGS CARCASES*

	Toronto	\$10.50	\$10.85	\$ 9.50
	Montreal	10.50	10.50	9.50
	Winnipeg	10.25	10.00	8.75
	Calgary	10.50	10.50	8.75
	Edmonton	10.00	10.00	8.75
	Prince Albert	9.50	9.00	8.00
	Moose Jaw	9.25	9.25	7.50
	Saskatoon	9.00	9.85	8.25
	Regina	9.50	9.50	8.25
	Vancouver	9.50	9.35	8.75

VEAL CALVES

	Toronto	\$15.00	\$15.50	\$12.50
	Montreal	18.00	18.00	9.00
	Winnipeg	18.00	18.00	9.00
	Calgary	18.00	18.00	10.00
	Edmonton	18.00	18.00	10.00
	Prince Albert	11.00	11.00	8.50
	Moose Jaw	10.50	11.00	8.50
	Saskatoon	12.00	11.75	9.50
	Regina	12.00	12.00	9.00
	Vancouver	11.00	11.00	9.25

HOG CARCASES*

	Toronto	\$15.25	\$15.15	\$11.30
	Montreal	15.50	15.50	11.60
	Winnipeg	14.00	14.10	10.45
	Calgary	13.75	13.85	10.35
	Edmonton	13.85	13.85	10.40
	Prince Albert	13.95	13.95	10.10
	Moose Jaw	14.00	13.90	9.90
	Saskatoon	13.75	13.75	10.50
	Regina	13.75	13.75	10.05
	Vancouver	14.75	14.90	11.85

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

	Toronto	\$12.75	\$12.35	\$11.15
	Montreal	11.75	11.75	11.75
	Winnipeg	11.50	11.50	10.00
	Calgary	11.00	11.25	9.50
	Edmonton	10.50	11.00	9.50
	Prince Albert	10.00	10.00	10.00
	Moose Jaw	10.00	10.00	10.00
	Saskatoon	10.00	10.50	9.75
	Regina	10.00	10.50	9.00

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

Men Wanted

WANTED: Pay Roll Clerk capable of making time studies and cost knowledge. Plant located in North Central states. Good opportunity for advancement. W-822, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN: One who can take over complete charge of a small sausage plant. State experience. W-827, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted

EXPERIENCED man for rendering plant. Give experience, references, salary expected. W-828, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Combination meat and vegetable canning superintendent. One who is thoroughly familiar with plant operations. Located in Illinois. W-829, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced sausage maker in growing middle west concern, capable of manufacturing medium grade sausages. Will also hire help. State age, experience, references and salary expected. W-830, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

NEW YORKER meat packing meat products requires efficient and experienced production superintendent specialised in meat canning. Experience should cover production, cost control, plant management, machinery and equipment supervision. Steady work, good opportunity for advancement. Write giving curriculum vitae, experience, age, salary. W-831, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Old established firm in Oregon needs foreman to work with crew on killing floor, pork cutting and beef boning. State experience and give references. W-825, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunity

WANT TO EXCHANGE 25 Square OIVE Ham boilers for 25 Square 20 DE Ham boilers or next size. **SUNNYSIDE BEEF & VEAL COMPANY**, 315 Canal Street, Providence, R. I.

Business Opportunities

FOR SALE: Wholesale and retail meat business, situated in a thriving north west mining district situated in the heart of the 600,000 people. Have class retail market with coolers and freezers in conjunction with fully equipped sausage kitchen; also well equipped slaughter house, with cold storage room, corrals and feed barns adjoining. 90 miles east of large livestock yards. Also live stock can be bought locally. Kill about 65 cattle and 150 to 200 hogs per month.

A real opportunity for the right man, or a working partnership, or a small company could be formed with a young man who is a live wire, now working in this business, but who is not sufficient yet to run it completely. A good paying concern. The present owner has been in the business for the past 26 years, and wishes to retire. W-833, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

For Sale

SAUSAGE BUSINESS with 35,000 lbs. weekly capacity. Completely equipped. W-834, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

FOR SALE: small modern complete packing plant located in large irrigated agricultural empire exporting millions of dollars worth of livestock annually, less than 800 miles of west coast. Doing annual profitable business of over one-third million dollars. Reason for selling, other interests. W-835, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

PLANT MANAGER—practical all departments—executive experience and ability—open for connection as manager of independent plant. Best of references. W-820, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Thoroughly practical man with many years' experience in all plant operations. Qualified to take complete charge. Produce quality products—handle labor—excellent references. W-836, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED FOR IMMEDIATE USE—400 lb. Band Stuffer. W-826, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Machinery Wanted

WANTED used oil expeller. Please state condition, model and price. W-832, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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By A. G. Woodman

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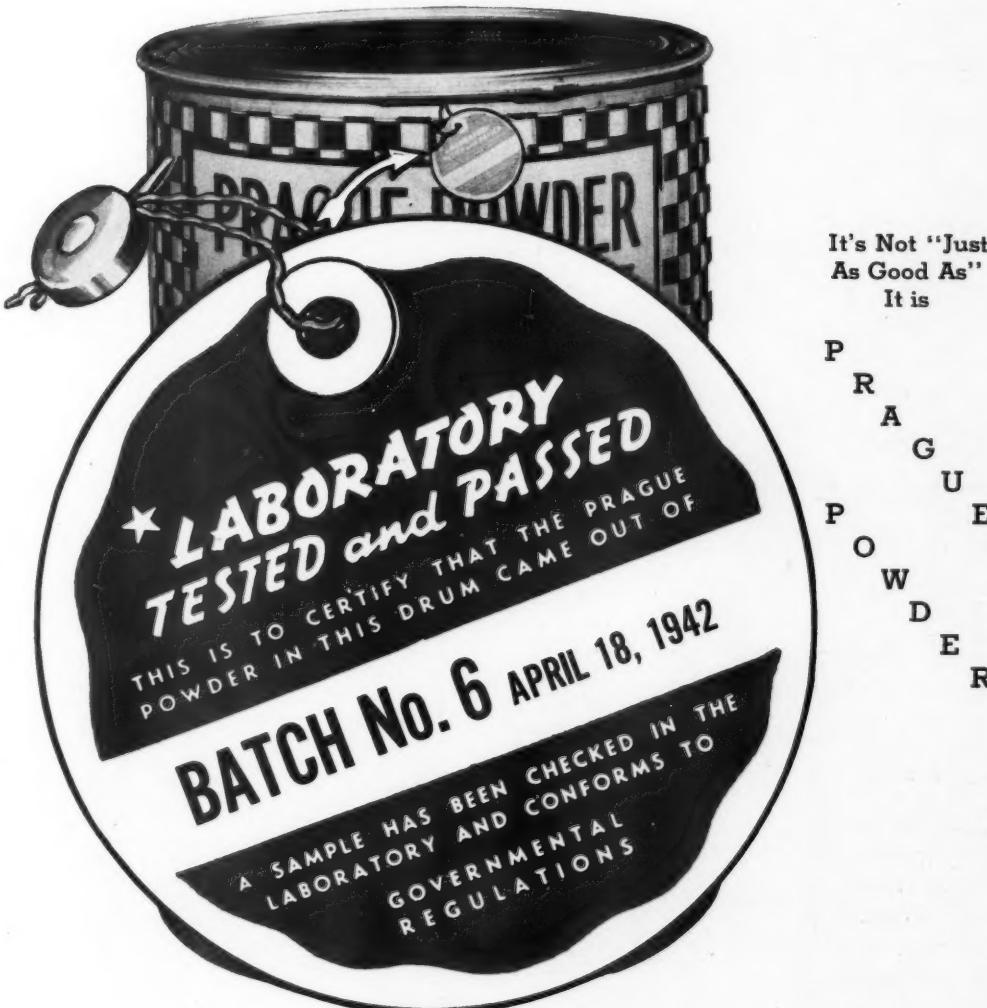
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